

Maj

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **8.7**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **15 min** at **100C**
- Keep mash **15 min** at **100C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 6 kg (90.9%) | 79 % | 10 |
| Grain | Weyermann - Carared | 0.6 kg (9.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------|--------|--------|------------|
| Mash | Tradition | 80 g | 15 min | 4.8 % |
| First Wort | Perle | 30 g | 90 min | 7.5 % |
| Whirlpool | Tradition | 20 g | 15 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |