

# Taki Tryk 2019

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **8**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48.4%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (32.3%)	79 %	16
Grain	Strzegom Bursztynowy	0.4 kg (6.5%)	70 %	30
Grain	Biscuit Malt	0.4 kg (6.5%)	79 %	45
Grain	Weyermann pszeniczny jasny	0.4 kg (6.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	30 g	60 min	5.5 %
Boil	Mount Hood	30 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Notes

- start fermentacji w 10 st. C potem lekki wzrost po 3 dniach fermentacji o 1-2 stopnie dziennie do 15 st. C i 2-3 dni odpoczynku diacetylowego  
*Jan 21, 2019, 12:07 PM*