

# Maibock

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **5.1**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.7 kg (77.1%)	81 %	4
Grain	Strzegom Wiedeński	0.8 kg (22.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Whirlpool	Hallertau Mittelfruh	50 g	1 min	3 %