Maibock 4 PK 2024

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **5.3**
- Style **Maibock/Helles Bock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg *(54.5%)*	81 %	3
Grain	Wiener Malz Best	2.3 kg *(41.8%)*	80 %	8
Grain	Carahell Best	0.2 kg *(3.6%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	20 g	60 min	9.7 %
Boil	Tettnanger	20 g	15 min	5 %
Aroma (end of boil)	Hallertau Spalt Select	20 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager 2206	Lager	Liquid	300 ml	Wyeast Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.