

#146 Maibock

Maibock/Helles Bock (5 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,80 l
Boil Time: 60 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 18,80 l
Fermentation: Lager, Single Stage

Date: 24 May 2020
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4,40 kg	DMG Pilsner (4,0 EBC)	Grain	1	73,9 %
1,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	16,8 %
0,25 kg	Cara Blond 20 (Castle Malting) (20,0 EBC)	Grain	3	4,2 %
0,20 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	4	3,4 %
0,10 kg	Honey Malt (49,3 EBC)	Grain	5	1,7 %
10,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	6	13,5 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
50,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	8	13,5 IBUs
1,0 pkg	Universal Lager Yeast (Brewolution #)	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,070 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 6,8 %
Bitterness: 27,0 IBUs
Est Color: 13,8 EBC

Measured Original Gravity: 1,075 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 8,6 %
Calories: 712,9 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Medium Body
Sparge Water: 13,24 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,66
Measured Mash PH: 5,20

Total Grain Weight: 5,95 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 16,72 l of water at 72,7 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 13,24 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Lager, Single Stage
Fermenter:

Volumes of CO₂: 2,3
Carbonation Est: Keg with 12,54 PSI
Carbonation (from Meas Vol): Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 15,6 C

Notes

Created with BeerSmith