

# HELLES

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.3**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | Stód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3.5 kg (94.6%) | 80 %   | 4   |
| Grain | Acid Malt                                 | 0.2 kg (5.4%)  | 58.7 % | 6   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfruh | 20 g   | 60 min | 5 %        |
| Boil    | Hallertau Mittelfruh | 20 g   | 10 min | 5 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | Fermentis  |

## Notes

- 62-64st - 15 min  
Dekokt 72st - 15min  
Dekokt 100st - 20min  
70-72st - 15min  
78st 10min  
*Oct 6, 2021, 12:42 AM*