

# Helles

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **4**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	2.8 kg (90.3%)	80 %	4
Grain	Vienna Malt	0.25 kg (8.1%)	78 %	8
Grain	Biscuit Malt	0.05 kg (1.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12 g	50 min	3.5 %
Boil	Lublin (Lubelski)	10 g	10 min	3.5 %
Boil	Marynka	6 g	50 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis