

# Monachijskie jasne

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.9**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilszeński	3.8 kg (86.4%)	81 %	4
Grain	Wayermann Wiedeński	0.5 kg (11.4%)	79 %	8
Grain	Viking Malt Cookie	0.1 kg (2.3%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	5 %
Aroma (end of boil)	Hallertau	15 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	7 min

## Notes

- Munich Helles - The Hombrew Challenge  
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