

munich helles

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **2.8**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | pilsen wyermann | 4.7 kg (94%) | --- % | 2.5 |
| Grain | Weyermann - Carapils | 0.3 kg (6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Tettnang | 35 g | 60 min | 2.5 % |
| Boil | Tradition | 20 g | 60 min | 6 % |
| Boil | Saaz (Czech Republic) | 7 g | 5 min | 4.5 % |

Yeasts

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