

## Tante Helga #3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.5**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **52 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneńsk Weyerman	4.7 kg (90.4%)	81 %	4
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.8 %
Boil	Oktawia	10 g	30 min	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa german lager w35	Lager	Dry	10 g	White Labs

### Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	2 g	Primary	14 day(s)