

Kellerbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **11.1**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (93.8%)	79 %	16
Grain	Caramunich® typ I	0.2 kg (6.3%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7 %
Boil	Marynka	10 g	15 min	7 %
Whirlpool	Lublin (Lubelski)	15 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis