

# MoonHell

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.4**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.35 kg (8%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.05 kg (1.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Hallertau	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Biowar Pilsner Urquell	Lager	Liquid	200 ml	---

## Notes

- - Po przerwie 62C dekokt 7L gotowanie 15min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja 10C  
*Aug 29, 2018, 11:04 AM*