

Forth Helles

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **4.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.52 kg (86.9%) | 81 % | 5 |
| Grain | Briess - Munich Malt 10L | 0.48 kg (11.9%) | 77 % | 20 |
| Grain | Amber Malt | 0.05 kg (1.2%) | 75 % | 43 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 33 g | 60 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| Hell | Lager | Dry | 12 g | CML |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 7 g | Boil | 10 min |