

# GERMAN HELLES EXPORT

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **4000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4200 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5060 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3000 liter(s)**
- Total mash volume **4000 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 700 kg (70%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 200 kg (20%) | 79 %  | 10  |
| Grain | Pszeniczny          | 50 kg (5%)   | 85 %  | 4   |
| Grain | COOKIE              | 50 kg (5%)   | 80 %  | --- |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 2100 g | 60 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 1000 g | 30 min | 4.5 %      |
| Boil    | Hallertau Mittelfruh  | 1000 g | 30 min | 3 %        |
| Boil    | Saaz (Czech Republic) | 1000 g | 15 min | 4.5 %      |
| Boil    | Hallertau Mittelfruh  | 1000 g | 15 min | 3 %        |