

# HELLES

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.3**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg (94.6%)	80 %	4
Grain	Acid Malt	0.2 kg (5.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	20 g	60 min	5 %
Boil	Hallertau Mittelfruh	20 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis

## Notes

- 62-64st - 15 min  
Dekokt 72st - 15min  
Dekokt 100st - 20min  
70-72st - 15min  
78st 10min  
*Oct 6, 2021, 12:42 AM*