

## helles #96

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.4**
- Style **Munich Helles**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition polishhops	50 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Slant	250 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	5 min