

# Munich helles - Lager jasny

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.9**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (85.7%)	82 %	4
Grain	Strzegom Wiedeński	0.5 kg (14.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	7.5 g	60 min	11.2 %
Aroma (end of boil)	Oktawia	7.5 g	15 min	7.1 %
Aroma (end of boil)	Oktawia	22.5 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	10 g	---