

## #15 Munich Helles

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4.8**
- Style **Munich Helles**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (68.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (19.6%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Weyermann - Carapils	0.1 kg (2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	60 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis