

# Hell

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.6**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg (92.6%)	81 %	4
Grain	Cara-Pils/Dextrine	0.4 kg (7.4%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Hallertau Mittelfruh	100 g	60 min	3.6 %
Boil	Hallertau Mittelfruh	0 g	90 min	4.3 %
Boil	Hallertau Mittelfruh	0 g	20 min	4.3 %
Aroma (end of boil)	Hallertau Mittelfruh	0 g	7 min	4.3 %