

## 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 |