

# LAGER #11 HELLES

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.4**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **628.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **341.3 liter(s)**
- Total mash volume **438.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	90 kg (92.3%)	80.5 %	3.5
Grain	CaraHell	7.5 kg (7.7%)	74 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	220 g	60 min	17.2 %
Whirlpool	Tettnanger	1000 g	15 min	2.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP860	Lager	Liquid	4000 ml	White Labs

## Notes

- Zgłoszenie 10,5°P  
Gotowanie 90 min, sprawdzimy sobie  
*Jun 24, 2024, 4:47 PM*