

MONACHIJSKI HELLES

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **4.2**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------------|----------------|-------|-----|
| Grain | Słód pilzneński Viking Malt (Strzegom) | 2.5 kg (92.6%) | --- % | 4 |
| Grain | Słód karmelowy jasny Carahell® Weyermann® | 0.2 kg (7.4%) | --- % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|--------|------------|
| First Wort | Hallertauer Mittelfrüh | 15 g | 60 min | 4.8 % |
| Whirlpool | Hallertauer Mittelfrüh | 15 g | 20 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|------|--------|--------------------|
| Fermentis Saflager W34/70 | Lager | Dry | 11.5 g | Fermentis Saflager |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | Whirlfoc T | 1.25 g | Boil | 5 min |

Notes

- schłodzenie brzożki do temp. 9-10°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 9-10°C, dojrzewanie w temp. 18-19°C (przerwa diacetylowa);
rozlew - poziom nasycenia 2,2-2,3 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 50-100; Mg 10; SO₄ 0-50; Cl 50-100; Alk. całkow. 0-50; RA -50-0
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