Munich Helles

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **23**
- SRM **3.8**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(83.3%)*	80 %	4
Grain	Strzegom Wiedeński	0.2 kg *(8.3%)*	79 %	10
Grain	Strzegom Monachijski typ I	0.2 kg *(8.3%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau tradition	20 g	60 min	5.2 %
Boil	Hallertau tradition	5 g	5 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa german lager w35	Lager	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

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Notes

- fermentacja poczatkowo 1 w 12 stopniach, po okolo 14 dniach podniesienie do 13 stopni, nastepnie obnizenie do okolo 1-3 stopni na okolo 20 dni.
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