

# Tante Helga

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneńsk Weyerman	3.2 kg (96.4%)	81 %	4
Grain	Płatki owsiane	0.12 kg (3.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	10 g	60 min	11.5 %
Aroma (end of boil)	Junga	10 g	10 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis lasafre for beverages