Jasne zwykłe Helles V3- 11 blg IBU 18

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.5**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **44 liter(s)**
- Total mash volume **55 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **44 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg *(90.9%)*	80 %	4
Grain	Strzegom - Carabody	1 kg *(9.1%)*	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.9 %
Boil	Marynka	38 g	15 min	7.9 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	1 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	69 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.