

Helles

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.5**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.7 kg (84.4%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (15.6%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau tango | 15 g | 60 min | 7.8 % |
| Boil | Hallertau tango | 5 g | 15 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|--------|--------|-------------|
| Wyeast - 2278 Czech Pils | Lager | Liquid | 100 ml | Wyeast Labs |

Notes

- Woda kranowa RO1:1 22.5L -> kwas mlekowy 2,5L
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