

Helles

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **4**
- 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 **73 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2.8 kg (90.3%) | 80 % | 4 |
| Grain | Vienna Malt | 0.25 kg (8.1%) | 78 % | 8 |
| Grain | Biscuit Malt | 0.05 kg (1.6%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 12 g | 50 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 3.5 % |
| Boil | Marynka | 6 g | 50 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis |