

LAGER #9 Helles

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.2**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **364 liter(s)**
- Total mash volume **468 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński Weyermann | 100 kg (96.2%) | 80.6 % | 3.5 |
| Grain | CaraHell | 4 kg (3.8%) | 74 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Magnat | 250 g | 60 min | 15.6 % |
| Whirlpool | Mittelfruh | 1000 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|--------|---------|------------|
| WLP860 | Lager | Liquid | 2000 ml | White Labs |