

# munich helles

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **2.8**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilsen wyermann	4.7 kg (94%)	--- %	2.5
Grain	Weyermann - Carapils	0.3 kg (6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	35 g	60 min	2.5 %
Boil	Tradition	20 g	60 min	6 %
Boil	Saaz (Czech Republic)	7 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Slant	300 ml	Wyeast Labs