

# wir gehen runter

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **4**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **10 min**
- Temp **69 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (70.2%)	81 %	4
Grain	Strzegom Wiedeński	0.3 kg (10.5%)	79 %	10
Grain	CaraBody	0.3 kg (10.5%)	--- %	8
Grain	Cara-Pils/Dextrine	0.25 kg (8.8%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Old German Altbier	Ale	Dry	10 g	Gozdawa