

# Forth Helles

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **12**
- SRM **4.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.52 kg (86.9%)	81 %	5
Grain	Briess - Munich Malt 10L	0.48 kg (11.9%)	77 %	20
Grain	Amber Malt	0.05 kg (1.2%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	33 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hell	Lager	Dry	12 g	CML

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	7 g	Boil	10 min