

# Helles PSPD 22/23

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **4.1**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 5 kg (88.5%)   | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.8%)  | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.15 kg (2.7%) | 78 %  | 4   |

## Hops

| Use for   | Name                | Amount | Time   | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil      | Hallertau Tradition | 30 g   | 60 min | 5 %        |
| Whirlpool | Hallertau Tradition | 70 g   | 5 min  | 5 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 22 g   | Fermentis  |