

Jasne zwykłe Helles

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.6**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **42.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 7.7 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 48 g | 55 min | 2.9 % |
| Boil | Tettnang | 48 g | 15 min | 2.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|------------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 3310.35 ml | White Labs |

Notes

- Gęstość początkowa 11,4 plato (refraktometr)

Uwagi:

Lekko słodkawe, za mało goryczki, za mało aromatu.

Rozwiązanie:

Dać więcej chmielu na goryczkę i aromat, a słodycz zostawić

albo

Zacierać bardziej na wytrawno
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