

## Lager #6

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **3.2**
- Style **Munich Helles**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **357 liter(s)**
- Total mash volume **459 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	100 kg (98%)	81 %	4
Grain	Carahell	2 kg (2%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Hallertau Spalt Select	1000 g	15 min	7.4 %
Boil	Columbus/Tomahawk/Zeus	250 g	60 min	10.7 %