

# Mj

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.6**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **66 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Stód Pilsner® 2,5-4,5 EBC Weyermann	4.69 kg (88.6%)	80 %	4
Grain	Weyermann - Carapils	0.57 kg (10.8%)	78 %	4
Grain	Acid Malt	0.03 kg (0.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14.35 g	60 min	10 %
Boil	Lublin (Lubelski)	19.13 g	30 min	4 %
Boil	Lublin (Lubelski)	9.57 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
munich lager	Lager	Liquid	119.57 ml	wyest