

# Munich Helles

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.7**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (88.3%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (11%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.03 kg (0.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	12 g	70 min	12.5 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- 49°C - 51°C - 20 min,  
62°C - 63,5°C - 15 min,  
dekot 69,5°C - 71,5°C - 16 min,  
dekot 100°C - 20 min,  
zacier główny w tym czasie: 62°C - 63°C - 58 min,  
70°C - 71,5°C - 20 min,  
76°C - 77°C - 5 min.  
*Sep 28, 2017, 9:32 AM*