Jasne zwykłe Helles V2 - 12 blg IBU 18

- Gravity **13.3 BLG**
- ABV **---**
- IBU **18**
- SRM **4.5**
- 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 **29.9 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **21 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 *(90.1%)*	80 %	4
Grain	Strzegom - Carabody	0.6 kg *(7%)*	78 %	8
Grain	Melanoiden Malt	0.25 kg *(2.9%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.9 %
Boil	Lublin (Lubelski)	50 g	15 min	4.3 %
Aroma (end of boil)	Hersbrucker	50 g	1 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Slant	500 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.