

## LAGER #9 Helles

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- 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 **364 liter(s)**
- Total mash volume **468 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	100 kg (96.2%)	80.6 %	3.5
Grain	CaraHell	4 kg (3.8%)	74 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	250 g	60 min	15.6 %
Whirlpool	Mittelfruh	1000 g	15 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP860	Lager	Liquid	2000 ml	White Labs