

# Mj

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- 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®<br>2,5-4,5 EBC<br>Weyermann | 4.69 kg (88.6%) | 80 %   | 4   |
| Grain | Weyermann -<br>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      |