

# Munich Helles

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- Gravity **10.5 BLG**
- ABV ---
- IBU **16**
- SRM **5.2**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	2.65 kg (88.3%)	81 %	4
Grain	Weyermann - Melanoiden Malt	0.1 kg (3.3%)	81 %	53
Grain	Munich Malt	0.25 kg (8.3%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	25 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis