

# VIKING HELLES

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **4.3**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **41.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (87.5%)	82 %	4
Grain	Viking Golden ale	0.5 kg (6.3%)	80 %	14
Grain	Carahell	0.5 kg (6.3%)	77 %	26