

Helles (20250907) - 4.7%

Munich Helles

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Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.49
 Colour : 6 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.041
 Original Gravity : 1.047
 Final Gravity : 1.011

Fermentables (1.18 kg)

1.062 kg - Pilsen Malt 2.7 EBC (90%)
 51 g - Carapils 4 EBC (4.3%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1
 38 g - Munich Malt I 15 EBC (3.2%)
 ^ Brouwmaatje (NL) 051.305.1/1kg
 29 g - Acidulated Malt 5 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-00-011

Hops (12.5 g)

30 min - 6 g - Hallertau Blanc - 8.1% (18 IBU)
 10 min - 6.5 g - Styrian Goldings - 4.9% (5 IBU)

Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 3.38 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.03 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.56 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.57 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

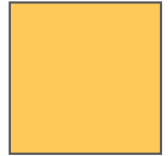
Yeast

0.8 pkg - White Labs German Lager X WLP835

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.54 L
 Sparge Water : 4.57 L
 Boil Time : 30 min
 Total Water : 8.11 L



6 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 71 °C - Strike Temp
 65 °C - 90 min - Temperature

Fermentation Profile

20 Lager (Standard)
 12 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 71 Mg 9 Na 6 Cl 95 SO 70 HCO 21

SO/Cl ratio: 0.7
 Mash pH: 5.3
 Sparge pH: 6

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:

Recipe Notes

Target: ABV = 4.7 %, IBU = 22, OG = 1.047, FG = 1.011, mash pH = 5.34.