

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 CO ₂ -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 (NaHCO ₃)
^	Lot # 41190621/3
^	Brouwstore (NL) 003.106.2
Mash	- 3.38 g - Calcium Chloride (CaCl ₂) 33 %...
^	Lot # 115038
^	Brouwstore (NL) 055.035.0
Mash	- 0.03 g - Canning Salt (NaCl)
^	Albert Heijn (NL)
Mash	- 0.56 g - Epsom Salt (MgSO ₄)
^	Lot # /2119000091
^	Brouwstore (NL) 055.027.7
Mash	- 0.57 g - Gypsum (CaSO ₄)
^	The Malt Miller (UK) CHE-03-004

Yeast

0.8 pkg - White Labs German Lager X WLP835

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

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



6 EBC

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

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.