

Boddington Hell (Tettnang) - 4.2%

Munich Helles
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Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.91
Colour : 10 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.023
Original Gravity : 1.035
Total Gravity : 1.037
Final Gravity : 1.005

Fermentables (832 g)
523 g - Hook Head Irish Pale Malt 5 EBC (62.9%)
175 g - Pilsner 3.5 EBC (21%)
^ The Malt Miller (UK) MAL-00-074
58 g - Boil - Golden Syrup 10 EBC (7%)
^ Tesco, Hull
47 g - CaraWheat 120 EBC (5.7%)
^ The Malt Miller (UK) MAL-01-001
29 g - 10 min - Boil - Corn Meal 9.9 EBC (3.5%)
25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (11.8 g)
60 min - 6.2 g - Pilgrim (Whole) - 10% (33 IBU)

Hop Stand
10 min hopstand @ 80 °C
10 min - 5.6 g - Tettnang - 4.5% (1 IBU)

Miscellaneous
Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.74 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.19 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.6 pkg - Crossmyloof Hell

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 2.24 L
Sparge Water : 6.36 L
Boil Time : 60 min
Total Water : 8.6 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 20 Mg 4 Na 38 Cl 75 SO 25 HCO 20

SO/Cl ratio: 0.3
Mash pH: 5.38
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 %, IBU = 37, EBC = 11, OG = 1.037, FG = 1.007.