

Boddington Hell (Golding) - 4.2%

Munich Helles  
Author: Clibit@homebrewinguk.com  
  
Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.92  
Colour : 10 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.024  
Original Gravity : 1.035  
Total Gravity : 1.037  
Final Gravity : 1.005

Fermentables (1.48 kg)  
934 g - Hook Head Irish Pale Malt 5 EBC (62.9%)  
311 g - Pilsner 3.5 EBC (21%)  
^ The Malt Miller (UK) MAL-00-074  
104 g - Boil - Golden Syrup 10 EBC (7%)  
^ Tesco, Hull  
83 g - CaraWheat 120 EBC (5.6%)  
^ The Malt Miller (UK) MAL-01-001  
52 g - 10 min - Boil - Corn Meal 9.9 EBC (3.5%)  
45 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

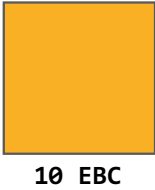
Hops (22 g)  
60 min - 12 g - Pilgrim (Whole) - 10% (33 IBU)

Hop Stand  
10 min hopstand @ 80 °C  
10 min - 10 g - Goldings - 5.6% (1 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous  
Mash - 0.1 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.3 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 1.3 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.3 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.4 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
1 pkg - Crossmyloof Hell

Default  
Batch Size : 10 L  
Boil Size : 14.46 L  
Post-Boil Vol : 11.46 L  
  
Mash Water : 7.48 L  
Sparge Water : 7.68 L  
Boil Time : 60 min  
Total Water : 15.16 L



Brewhouse Efficiency: 72%  
Mash Efficiency: 79.2%

Mash Profile  
01 One Step Mash (60 min)  
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 21 Mg 4 Na 39 Cl 75 SO 26 HCO 22

SO/Cl ratio: 0.4  
Mash pH: 5.39  
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.