Beer brewing recipe for SAP Labs Munich »Edition 2022«

suitable for 20l home-brewing equipment

Early 2022, the SAP Labs Munich Brewers met with Hopcode and Rhaner Braeu to discuss a unique beer recipe. A few months later, we were able to enjoy our first beer at the SAP 50 party – and we really loved our beer and wanted to share it with the world!

This recipe is a 20l version of our original recipe. It contains all necessary information for home-brewers and we hope you will use it to experiment and share the changes back to this community!

Method

Mash programme

1	55 °C	Start mashing
2	62 °C	25 min
3	67 °C	15 min
4	72 °C	20 min
5	78 °C	1 min
6	Boiling	90 min

Hop addition

14g	H. Perle	Start boiling
5g	H. Tradition	at 80 min
50g	Cashmere	Dry-hop
30g	Idaho Gem	Dry-hop

Original gravity
12 °P (1,048 OG) with 21 litres

Fermentation
Fermentation temperature at around 9°C

Maturing
2-3 weeks dry hopping at 9°C

Ingredients

31 l	17l plus 14l sparging water
4 kg	Pilsener malt
160 g	Sour malt (Sauermalz)
14 g	Hallertauer Perle 8%
5 g	Hallertauer Tradition 8%
50 g	Cashmere
30 g	Idaho Gem
1 packet	Saflager S-23 yeast

cold, smooth & tasty.

SAP LABS MUNICH BREWERS