

Leigh's Helles - 5.6%

German Helles Exportbier

Author: Tigermoth@homebrewinguk.com

Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.47
 Colour : 9 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.055
 Final Gravity : 1.012

Fermentables (1.41 kg)

1.174 kg - Gladfield Pilsner Malt 3.7 EBC (83...
 112 g - Gladfield Vienna Malt 8.2 EBC (7.9%)
 70 g - Gladfield Munich Malt 15 EBC (5%)
 56 g - Torrefied Wheat 5 EBC (4%)

Hops (14 g)

60 min - 3.2 g - Tangerine Dream (Leigh's hom...
 10 min - 3.5 g - Tangerine Dream (Leigh's hom...

Hop Stand

10 min hopstand @ 80 °C
 10 min - 7.3 g - Tangerine Dream (Leigh's hom...

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.79 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.21 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.226 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

Yeast

1.2 pkg - Wyeast Labs Bavarian Lager 2206

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

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

Mash Water : 4.24 L
 Sparge Water : 5 L
 Boil Time : 60 min
 Total Water : 9.24 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Helles Lager
 56.3 °C - Strike Temp
 52 °C - 30 min - Protein Rest
 63 °C - 30 min - Saccharification
 72 °C - 30 min - Temperature
 78 °C - 10 min - Mash Out

Fermentation Profile

22 Lager (Sulphur Rest)
 7 °C (3 day ramp) - 3 days - Pitch @ 7, raise...
 10 °C - 15 days - Primary
 13 °C (3 day ramp) - 3 days - Sulphur rest
 4 °C - 2 days - Cold Crash
 7 °C - 14 days - Carbonation
 4 °C - 40 days - Conditioning

Water Profile

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

SO/Cl ratio: 0.3
 Mash pH: 5.4
 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:

Leigh's Helles

Recipe Notes

Target: ABV = 5.3 %, IBU = 25, EBC = 10.5, OG = 1.052, FG = 1.012.

Dough in @ 35-40 C.

Directly ramp to 52 C and hold for 30 minutes.

Ramp to 63 C and hold for 30 minutes.

Ramp to 72 C and hold for 30 minutes.

Mash out @ 78C for 10 minutes.

Pitch @ 7 C and naturally allow to rise to 10 C and hold until fermentation is complete.

Increase temperature a couple of degrees at the end of fermentation.

Lager for 30-40 days @ 2-4 C.