

Helles Belles

Munich Helles

Recipe by **Alastair Lewis**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	60 mins	75%	16.87 L	15.10 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.047	1.014	19.3	8.2	4.28%	

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Bohemian Pilsner	4.50 kg (91%)	Mash	38.0	3.6
Munich II	0.35 kg (7%)	Mash	37.8	16.8
Melanoidin	0.10 kg (2%)	Mash	36.8	59.1

Mash Steps

	Temp	Time
Mash Step 1	62 °C	40 min
Mash Step 2	70 °C	20 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Mandarina Bavaria (IBU: 15.9)	17.00 g (50%)	Pellet	Boil	60 min	9
Saaz, Czech (IBU: 3.3)	17.00 g (50%)	Pellet	Boil	15 min	3.8

Yeast

	Amount	Attenuation
Munich Lager	1 packets	75 %

Extras

Amount

Usage

Time

Fermentation Steps

Temp

Time

Fermentation Step 1

18 °C

10 days

Notes
