



RECIPE DETAILS

True To Style – All Grain Recipe Kits - Munich Helles with Weyermann Malt

This Munich styles Helles is a great brew to try and take on and level up your skills as a home brewer. Featuring a stepped mash profile to unlock the malt character, you'll need to be more hands on than a single infusion mash. It will also need a good length of time to lager post fermentation so ensuring all equipment and packaging is clean and sanitary will be vital to ensure your beer is a success.

Ingredients Included

Weyermann Malt – Vienna Malt - 200g

Weyermann Malt – Bohemian Pilsner Malt - 4300g

Hallertau Mittelfruh – BarthHaas® Pure Hop Pellet 95g

Lallemand Dried Yeast – Novalager™ – 11g Packet 1 pack

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method

Beer Style (main): German Helles Lager

Beer Style (sub): Munich Styles Helles

Batch Size: 23

Original Gravity: 1.045

Final Gravity: 1.006

ABV %: 5.1

IBU: 20

Estimated Mash efficiency: 80

Liquor Volumes (Estimated)

Mash - 15.6L

Sparge - 16L

Total - 31.6L

THE MASH

Temperature °C (Step 1): 52

Length (mins) (Step 1): 1

Temperature °C (Step 2): 62

Length (mins) (Step 2): 10

Temperature °C (Step 2): 65

Length (mins) (Step 2): 15

Temperature °C (Step 2): 72

Length (mins) (Step 2): 30

Temperature °C (Step 2): 76

Length (mins) (Step 2): 10

THE BOIL

Boil time (mins): 60

Hop / kettle additions and timing:

Hallertau Mittelfruh – 65g @ 60min

Hallertau Mittelfruh – 10g @ 30min

ProMix: 1 sachet @15min

Hallertau Mittelfruh – 20g @ 5min

Yeast: Lallemand Novalager™ – 1 Packet

Fermentation temperature/steps: 12c – 7-14 days primary fermentation

Mash Notes: Stepped mash profile is used to maximise the fermentable sugars from the grain, this will result in a beer with deeper malt character and bread notes. Once you have mashed in at 52c immediately start to raise to the next step of 62c.

BrauSol: Add into the fermenter 2 days before packaging

Dextrose Priming Sugar:

Please refer to our online calculator -
www.themaltmiller.co.uk/priming-sugar-calculator