

Munich Helles

The Numbers

Batch size: 6 gallons

Efficiency: 80%

OG: 1.048

IBU: 21

SRM: 2.5

The Malts

Pilsen Malt (Briess)

Munich 10L

Weight

3.86 kg (8.5 lbs)

0.23 kg (0.5 lbs)

Percent

94.4

5.6

The Hops

Hallertau @ 60 mins

Weight

42 g (1.5 ozs)

IBUs

21

The Yeast

Wyeast #2308 Munich Lager

The Process

Mash at 150 F (65.5 C) for 75 mins, 168 F (75.5 C) for 10 mins

Boil for 90 minutes

Ferment at 50 F (10 C)