



RECIPES

MUNICH CLASSIC - MUNICH HEFE 10HL



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	970
Beg Kettle Vol	1000
L:G	2.5
Mashing in Liquor	460
Lauter	0
Sparge Liquor	840
Total Liquor	1300

EVAPORATION RATE

0.03

EVAPORATION AMOUNT

30



STEP 2

MALT

Original Gravity/Plato	1,0484	12,0
BME (premised)	0.860	
Colour (Lovibond)	7 to 9	

EXTRACT (KG): 122.03

WEIGHT OF MALT (KG)

Munich 1	71.85
Wheat Malt	72.77
Munich 2	36.86
TOTAL	181.47

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Munich 1	0.400	0.790	0.679	5.0	2.1
Wheat Malt	0.400	0.780	0.671	5.0	2.1
Munich 2	0.2	0.77	0.662	18	3.8
TOTAL					8.0



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	163	73.0
Sparge Temp	174	78.9

SPARGE ACID

NONE

FONT LEGEND

- Temp
- Gravity/Brewing parameters
- Water
- Malts
- Hops
- Yeast



STEP 3

HOPS

Kettle Boil Time: 75 Min

Hop Additions: 2

IBUs: 15

Irish Moss @ 30 min before knock-out:
(1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Hersbrucker	0.037	75.00	0.350	0.600	9.00	674
Hersbrucker	0.037	45.00	0.150	0.400	6.00	1049
					TOTAL	1723



STEP 4

YEAST

Yeast Type/Number	Munich Classic 0.5gm/L max
Fermentation Temp	21°C



NOTES

- Non-filtered
- dry hop warm at end of fermentation @ 2gm/L with Herbrucker