



soundhomebrew.com
206-743-8074

6505 5th Place South
Seattle, WA 98108

BALANCE ACT

German Helles Exportbier

OG: 1.050 **Color:** 5 SRM
FG: 1.014 **ABV:** 4.8%
IBU: 29.7

Extract	Weight	Percent
Pilsner DME	3 lbs	46.7
Munich LME	3.3 lbs	51.4

Steeping Grains	Weight	Percent
Melanoidin Malt	8 oz	1.9

Hops	Weight	IBU
Hallertau, 60 min	1.5 oz	27.4
Hallertau, 5 min	0.75 oz	2.3
Hallertau, 0 min	0.75 oz	0

Yeast

White Labs German Lager WLP830, Wyeast Bohemian Lager 2124, or Fermentis Saflager S-23

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines Category 5C—German Helles Exportbier

Balance and smoothness are the hallmarks of this style. It has the malt profile of a Helles, the hop character of a Pils, and is slightly stronger than both. Low to medium noble (German or Czech) hop aroma. Balance continues through the finish and the hop bitterness lingers in aftertaste (although some examples may finish slightly sweet). Clean, no fruity esters, no diacetyl. Should appear Light gold to deep gold, clear with a persistent white head.

Commercial Examples: DAB Export, Dortmunder Union Export, Dortmunder Kronen, Ayinger Jahrhundert, Great Lakes Dortmunder Gold, Barrel House Duveneck's Dortmunder, Bell's Lager, Dominion Lager, Gordon Biersch Golden Export, Flensburger Gold

Vital Statistics:	OG: 1.048 – 1.056	IBUs: 20 – 30
	ABV: 4.8 – 6.0%	FG: 1.010 – 1.015
		SRM: 4 – 7

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
6 lbs. German Pilsen Malt
3 lbs. Munich Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
