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HELLA MUNICH MUNICH HELLES

OG: 1.050 **Color:** 4 SRM
FG: 1.011 **ABV:** ~5%
IBU: 18

Extract	Weight	Percent
Pilsner LME	7 lbs	94

Steeping Grains	Weight	Percent
Munich Malt	0.25 lb	3
Melanoidin Malt	0.25 lb	3

Hops	Weight	IBU
Hallertau, 60 min	2 oz	18.1

Yeast

White Labs Southern German Lager WLP838,
Wyeast Munich Lager 2308, or Fermentis
Saflager S-23

Additional

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

From the BJCP Style Guidelines
bjcp.org

Category 4A - Munich Helles

Unlike Pilsner but like its cousin, Munich Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role. A pleasantly grainy-sweet, clean Pils malt aroma dominates, while low to moderately-low spicy noble hop aroma is present. Medium yellow to pale gold, clear, with a creamy white head.

Vital Statistics:	OG: 1.045 – 1.051	IBUs: 16 – 22
ABV: 4.7 – 5.4%	FG: 1.008 – 1.012	SRM: 3 – 5

Commercial Examples: Weihenstephaner Original, Hacker
-Pischorr Münchner Gold, Bürgerbräu Wolznacher Hell
Naturtrüb, Mahr's Hell, Paulaner Premium Lager, Spaten
Premium Lager, Stoudt's Gold Lager

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
8 Lbs. German Pilsner Malt
Increase Munich Malt to 1 lb.

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

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommenda-
tions 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/Kepped: _____
