



# RECIPES

# MUNICH HEFE WITH LALBREW® MUNICH CLASSIC 30L



STEP 1

## LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>29</b>
<b>Beg Kettle Vol</b>	<b>30</b>
L:G	2.5
<b>Mashing in Liquor</b>	<b>20</b>
Lauter	0
<b>Sparge Liquor</b>	<b>19</b>
Total Liquor	39

EVAPORATION RATE  
**0.03**

EVAPORATION AMOUNT  
**0.9**



STEP 2

## MALT

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

EXTRACT (KG):	3.66
	WEIGHT OF MALT (KG)
<b>Munich 1</b>	<b>2.16</b>
<b>Wheat Malt</b>	<b>2.18</b>
<b>Munich 2</b>	<b>1.11</b>
<b>TOTAL</b>	<b>5.44</b>

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



## TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>149</b>	<b>65.0</b>
<b>Strike Temp</b>	<b>163</b>	<b>73.0</b>
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)
<b>Hersbrucker</b>	0.037	<b>75.00</b>	0.350	0.600	9.00	<b>20</b>
<b>Hersbrucker</b>	0.037	<b>45.00</b>	0.150	0.400	6.00	<b>31</b>
					<b>TOTAL</b>	<b>52</b>



STEP 4

## YEAST

<b>Yeast Type/Number</b>	<b>Lalbrew® Munich Classic</b>
	<b>0.5gm/L max</b>
<b>Fermentation Temp</b>	<b>21°C</b>



## NOTES

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

