



RECIPES

LALBREW[®] MUNICH CLASSIC - MUNICH HEFE 30L



STEP 1

LIQUOR

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

EVAPORATION RATE

0.03

EVAPORATION AMOUNT

0.9



STEP 2

MALT

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

EXTRACT (KG): 3.66

WEIGHT OF MALT (KG)

Munich 1	2.16
Wheat Malt	2.18
Munich 2	1.11
TOTAL	5.44

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	20
Hersbrucker	0.037	45.00	0.150	0.400	6.00	31
					TOTAL	52



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