

Callista Hell - 5%

Munich Helles

Author: Sascha Renkamp

Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.43
 Color : 7 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.044
 Original Gravity : 1.046
 Final Gravity : 1.008

Fermentables (26.9 kg)

25.28 kg - Pilsner Premium 4.8 EBC (94%)
 1.35 kg - Carapils/Carafoam 3.9 EBC (5%)
 270 g - Sour Malt 3.5 EBC (1%)

Hops (360 g)

First Wort 70 - 60 g - Perle - 9.7% (12 IBU)
 30 min - 70 g - Hallertau Callista - 4.2% (4...
 5 min - 80 g - Hallertau Callista - 4.2% (2 IBU)

Hop Stand

30 min hopstand @ 77 °C
 30 min 77 °C - 150 g - Hallertau Callista - 4...

Yeast

16 pkg - Fermentis Saflager Lager W-34/70

Cells

17 million cells / ml

Sudhaus

Batch Size : 152 L
 Boil Size : 159.58 L
 Post-Boil Vol : 152 L

Mash Water : 88.77 L
 Sparge Water : 89.6 L
 Sparge Water Temp : 76 °C
 Boil Time : 70 min
 Total Water : 178.37 L

Mash Efficiency: 82%

Mash Profile

High fermentability
 61.5 °C - Strike Temp
 57 °C - 10 min - Temperature
 63 °C - 45 min - Temperature
 72 °C - 20 min - Temperature
 76 °C - 1 min - Temperature

Fermentation Profile

Lager (Standard)
 8 °C - 13 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



7 EBC