

# Munich Helles - All Grain Kit

Adapted from recipe found in July – August 2002 Brew Your Own Magazine

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## Ingredients

9.0 lbs pale Pilsen malt  
0.8 oz Mt Hood Hops

0.9 oz Hallertau hops  
WLP830 – German Lager Yeast

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## Notes

This kit does not include priming sugar – if bottling, you can prime with light DME, corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer. This kit is sized for a 5 gallon batch

OG = 1.048      FG = 1.010      SRM = Approx 2.7      IBU = 18      ABV = 4.8%

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## Mash Instructions

Start mash with a 15 minute rest at 100F & start with a thick mash  
Step mash up with very hot water to 122F, stirring to prevent hop spots and hold for 30 minutes  
Step mash up with very hot water to 146F, stirring to prevent hop spots and hold for 15 minutes  
Step mash up with very hot water to 156F, stirring to prevent hop spots and hold for 15 minutes  
Step mash up with very hot water to exactly 170F (mash out), stirring to prevent hop spots and then start sparging  
Sparge for about 90 minutes

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## Brew Instructions

Boil your wurt until the volume is reduced to 5 – 6 gallons, or 5 gallons if using a 6 gallon boil pot  
Add 0.8 oz of Mt Hood hops (bittering hops)  
*(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)*  
Boil for 40 minutes and add 0.3 ounce of Hallertau hops (flavoring hops)  
Boil for an additional 20 minutes  
Add an additional 0.6 ounce of Hallertau hops (aroma hops) a few minutes before the end of boil  
Chill with a wurt chiller or water bath  
Pour the wurt into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible  
Top off your fermenter with cold water to make a total of 5 gallons  
Cover the fermenter and let cool

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## Fermentation

When your wurt reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial  
Pour the yeast into the wurt and immediately cover with an air lock  
Let sit overnight at room temperature until fermentation starts, then drop your fermentation temperature down to 48 +/- 2 degrees F  
Ferment for 1 – 2 weeks or until fermentation stops

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## Lagering

Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and lager at 37 degrees F or lower for 1 – 3 months

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## If Naturally Conditioning (Bottling)

Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible  
Dissolve ½ cup of corn or table (priming) sugar or ¾ cup light DME in one cup of water and bring to a boil  
Pour the priming sugar into the beer and stir  
Bottle your beer, leaving a ½” - ¾” head space in each bottle

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## If Force Carbonating (Kegging)

Transfer the beer into a sanitized keg and apply CO2 to carbonate

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