

» Brewing recipe for »festival beer«

10-litre Braumeister

METHOD

Mash programme

1	60 °C	Start mashing
2	63 °C	25 min
3	73 °C	40 min
4	78 °C	10 min
5	Boiling	80 min

Hop addition

15 g	Tettnang hops	70 min before end of boil
5 g	Tettnang hops	10 min before end of boil

Original gravity

12 °P with 11 litres

Fermentation

Fermentation temperature at around 12 °C

Maturing

2–3 days at room temperature,
followed by 3–4 weeks
in the refrigerator at 5 °C

INGREDIENTS

12 l	Brewing water plus sparging water
1.0 kg	Pilsner malt
1.2 kg	Munich malt
0.3 kg	Carapils
20 g	Tettnang hops (4.2 % alpha)
½ packet	Saflager S-23 yeast

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.