

# » Brewing recipe for »festival beer«

## 20-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

- |                    |                           |
|--------------------|---------------------------|
| 30 g Tettnang hops | 70 min before end of boil |
| 10 g Tettnang hops | 10 min before end of boil |

#### Original gravity

12 °P with 21 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

- |          |                                   |
|----------|-----------------------------------|
| 23 l     | Brewing water plus sparging water |
| 2.0 kg   | Pilsner malt                      |
| 2.5 kg   | Munich malt                       |
| 0.5 kg   | Carapils                          |
| 40 g     | Tettnang hops (4.2 % alpha)       |
| 1 packet | Saflager S-23 yeast               |

### EVALUATION

#### My comments

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#### My evaluation



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Quantity, time and temperature specifications are recommendations without liability.