

» Brewing recipe for »festival beer«

200-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

- | | |
|---------------------|---------------------------|
| 300 g Tettnang hops | 70 min before end of boil |
| 100 g Tettnang hops | 10 min before end of boil |

Original gravity

12 °P with 210 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

- | | |
|-----------|-----------------------------------|
| 230 l | Brewing water plus sparging water |
| 18.0 kg | Pilsner malt |
| 20.0 kg | Munich malt |
| 3.0 kg | Carapils |
| 400 g | Tettnang hops (4.2 % alpha) |
| 2 packets | Saflager S-23 yeast |

EVALUATION

My comments

My evaluation



Be part of our brewing community www.myspeidel.com and discover many more recipes.
Quantity, time and temperature specifications are recommendations without liability.