

# » Brewing recipe for »festival beer«

## 500-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

750 g Tettnang hops 70 min before end of boil  
250 g Tettnang hops 10 min before end of boil

#### Original gravity

12 °P with 520 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

550 l	Brewing water plus sparging water
45.0 kg	Pilsner malt
50.0 kg	Munich malt
10.0 kg	Carapils
1,000 g	Tettnang hops (4.2 % alpha)
3 packets	Saflager S-23 yeast

### EVALUATION

#### My comments

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#### My evaluation



At [www.speidels-braumeister.de](http://www.speidels-braumeister.de) you will find further recipes.

The data of time, temperature and quantities are recommendations and without engagement.