

» 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

My evaluation



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 Quantity, time and temperature specifications are recommendations without liability.