

Counterpoint - 5%

German Helles Exportbier

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.5
 Color : 4 SRM
 Carbonation : 2.7 CO2-vol

Pre-Boil Gravity : 1.049
 Original Gravity : 1.053
 Final Gravity : 1.015

Fermentables (9 lb 12.6 oz)

8 lb 13.8 oz - Pilsner (Weyermann) 1.8 °L (90...
 7.4 oz - Dextrin Malt (Simpsons) 1.1 °L (4.7%)
 7.4 oz - Melanoiden Malt 15.3 °L (4.7%)

Hops (1.46 oz)

60 min - 0.46 oz - Magnum - 12% (20 IBU)
 10 min - 1 oz - Hallertauer - 4.8% (6 IBU)

Miscellaneous

Mash - 2.42 g - Calcium Chloride
 Mash - 0.06 g - Chalk
 Mash - 0.57 g - Epsom Salt (MgSO4)
 Mash - 1.68 g - Gypsum (Calcium Sulfate)
 15 min - Boil - 0.5 items - Whirlfloc Tablet
 Secondary - 0.5 tsp - Gelatin

Yeast

35.5 ml - White Labs German Bock Lager WLP833

Brewer's Edge Mash + Boil

Batch Size : 5 gal
 Boil Size : 5.97 gal
 Post-Boil Vol : 5.47 gal

Mash Water : 3.92 gal
 Sparge Water : 2.75 gal
 Boil Time : 60 min
 Total Water : 6.67 gal



4 SRM

Brewhouse Efficiency: 72%
 Mash Efficiency: 75.6%

Mash Profile

Brewer's Edge M+B Base Mash
 161.8 °F - Strike Temp
 152 °F - 60 min - Mash In

Fermentation Profile

Imported
 50 °F - 5 days - Primary Fermentation
 70 °F - 5 days - Diactyl Rest
 50 °F - 30 days - Lagering

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Won 1st place in Pale Malty European Lager in Shamrock Open 2022!