

» 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

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

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

EVALUATION

My comments

My evaluation



At www.speidels-braumeister.de you will find further recipes.

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