



Candi Syrup, Inc.

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A DIVISION OF CSI CONFECTIONS, LLC

Munich Helles

TITLE:	Specialty Munich Helles	
CATEGORY:	5A	
SPECS:	OG:	1.063
	FG:	1.012
	SRM:	12
	IBU:	23 (Tinseth ¹)
	VOL:	5.00 gal

FERMENTABLES:

Weight (lbs)	Description	(Common Net) Gravity/lb
8.00	German Pilsner	1.029
3.00	German Munich	1.029
0.25	CaraMunich	1.025
0.75	D-45 Candi Syrup, Inc.	1.032

HOPS:

Description	Form	weight (oz)	a/a %	Duration (min)
German Hallertau	Pellet	1.00	4.0	60
Tettnanger	Pellet	1.00	3.5	30

YEAST:

WLP 830 German Lager - For starter details and pitching rates see doc at: <http://www.candisyrup.com/help-docs.html>

MASH:

Mash	Temp	Duration
Infusion	155F	80 minutes

NARRATIVE:

(This recipe is a variation on traditional Munich Helles lager in that it uses amber syrup to add an extraordinary rich and toasty finish. As you will see after tasting this lager, it is a recipe rivaling the very best Craft Brewery Helles style lagers).

90 minute boil. Chill to 50F. Oxygenate for 60 seconds. Pitch yeast at 50F. Lager 4 weeks at 51F. Bottle prime with Simplicity at a rate of 30g/gallon.

¹ The Tinseth algorithm has given us more accurate results for pellets.