

# 2013/05/19 - Helles Yeah

Name	Helles Yeah			
Style	Munich Helles		Brew Date	2013-05-19
Type	All Grain		Boil Size	12.0 gal
IBU's	19.4		Batch Size	12.0 gal
Color	4.5 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.052			
OG	1.052		1.050	
FG	1.012		1.015	
ABV	5.4%		5.4%	
Efficiency	85.0%			
Grain	18.0 lbs	Pilsner (2 Row) Ger		90.0%
	1.5 lbs	Munich Malt		7.5%
	0.5 lbs	Melanoiden Malt		2.5%
Hop	60 mins	3.0 oz	Hallertauer (4.6%)	19.4 IBU
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Saflager W-34/70		
Fermentation	Primary	26 days	53.0 F	
	Cold Crash	3 days	37.0 F	
	Lager	14 days	37.0 F	
	Bottle/Keg	0 days	37.0 F	
Carbonation	Force Carbonation	15.9 psi	37.0 F	

Notes	Refract 1054
	Og: 1056
	Diluting to 1050 with tap water
	Added 3 packets of s23 to one carboy and 4 packets of w34 to the other.
	Don't know why I put so much yeast. Wasn't thinking.
	S23 - 2 weeks: 1016
	S23 - 3 weeks: 1015
	W34 - 3 weeks: 1016
	Swirled batches at 3 weeks
	Cold crashed a day later - 3C
	Fg(S23):
	Fg(W34):