

2017/02/20 - Helles Ale (MDA)

Name	Helles Ale (MDA)			
Style	Munich Helles		Brew Date	2017-02-20
Type	All Grain		Boil Size	26.3 gal
IBU's	23.7		Batch Size	24.0 gal
Color	2.9 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.037			
OG	1.040		1.042	
FG	1.010		1.010	
ABV	3.9%		3.9%	
Efficiency	80.0%			
Grain	34.0 lbs	Canadian 2-Row 2014 Fall		97.1%
	1.0 lbs	Weyermann Carafoam		2.9%
Mash	75 mins	150 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	3.0 oz	Hallertauer (6.0%)	14.2 IBU
	45 mins	2.0 oz	Tettnang (4.2%)	6.1 IBU
	30 mins	1.0 oz	Hallertauer (4.8%)	2.9 IBU
Additions	15 min	2.0	Whirlfloc Tablet	
	15 min	0.0	Wort Immersion Chiller	
Yeast	8.0	Safale US-05		
Fermentation	Primary	14 days	53.0 F	
	Cold Crash	3 days	37.0 F	
	Lager	28 days	53.0 F	
	Bottle/Keg	0 days	37.0 F	

Notes	Double batch. Diluting to 24 gal. Water balanced to Ca: 54, Mg: 10, Na: 19, Cl: 75, SO4: 74 Mashed with 12 gal Set HLT to 160. Mashed in and set HLT to 152. Pre boil sg: 1060 , hmmm Og: 1068 Diluted to 5.5 gal. Og: 1042 Fg (14 days): 1010 Taste good. Ready to keg but we will leave that till tomorrow. Tired! Cold crashed at about day 18. Kegged 1 keg 2 days later. Tastes great but still a bit green.
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