

German Style Helles

Extract:

6 lbs Extra Light Dry Malt Extract
4 oz Carapils malt
1 ¾ oz. German Hallertau or Crystal Hops (bittering)
2 tsp Calcium Chloride
Wyeast 2124 (we suggest a starter) or Fermentis 34/70 Weihenstephan dry yeast



- Add Calcium Chloride to 2 – 5 gallons of water and heat to 165F
- Place grains in a steeping bag and steep at 160F to 170F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to a boil for 5 minutes, then add bittering hops (Hallertau).
- Boil for 60 minutes.
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (Shaking works well)
- Pitch yeast and ferment at 47F to 50F until finished.
- Rack to secondary fermenter and lager at 32F to 40F for 3 weeks

Other Options: To achieve a lighter color and improved hop utilization try a late extract addition. Add 30% of the extract at the normal time and the remaining 70% during the last 5 minutes of the boil. For faster fermentation and a lower finishing gravity try making a yeast starter. (See Steinbart sheet on making a yeast starter.)

All Grain:

7lbs. 8oz. German Pilsner Malt
8 oz Dextrin Malt
1 ¾ oz. German Hallertau or Crystal Hops (bittering)
2 tsp. Calcium Chloride
Wyeast 2124 (we suggest a starter) or Fermentis 34/70 Weihenstephan dry yeast

Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com

Add Calcium Chloride to water and mash at 154F for 60 minutes. Sparge until 6.5 gallons of wort are collected. Add bittering hops (Hallertau) and boil for 1 hour, add in aroma hops during the last 10 min. of boil. Cool mixture by placing boiling pot in an ice bath or using a wort chiller. Add wort to fermenter and aerate unfermented wort (shaking works well). Pitch yeast at 58F. Ferment at 47°-49°F for 3 weeks, rack to secondary fermenter and continue fermentation for 4 weeks. Lager at 32°-40°F for at least 3 weeks.

