

# BAVARIAN HELLES (All Grain)

Official NORTHERN BREWER Instructional Document

Saying the magic words “Ein Bier, bitte” anywhere in Bavaria is likely to result in you drinking some Helles. A delicate, restrained lager, this kit is the product of much self-sacrifice and firsthand research on-site in Munich. The palest malted barley is the centerpiece of Helles, with full, complex flowery and grainy notes supported by understated hopping and a clean, malty lager yeast. Try one of these and you’ll have to agree that the world looks very different through the bottom of a liter stein.

## O.G: 1.049 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 4 week secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 9 lbs. German Pilsner Malt
- 0.5 lbs. Briess Carapils

## BOIL ADDITIONS & TIMES

- 1 oz German Hallertau (60 min)
- 1 oz German Hersbrucker (15 min)

## YEAST

- **DRY YEAST (DEFAULT):** Saflager W-34 / 70 Lager Yeast. Optimum temp: 48°-59° F.
- **LIQUID YEAST OPTION:** Wyeast 2308 Munich Lager. Apparent attenuation: 73-77%. Flocculation: medium. Optimum temp: 48°-56° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: OPTION A

### TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch’ Rest: 149° F for 30 minutes

Alpha Sacch’ Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

## MASH SCHEDULE: OPTION B

### SINGLE INFUSION

Sacch’ Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz German Hallertau (60 min)

1 oz German Hersbrucker (15 min)

## YEAST

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