




HIGH TIDE HELLES

Fermentables					BJCP Style Guidelines	
Weight (lb)	Name			%		
9.37	Weyermann Pilsner			100		
Hop Additions						
Stage/Time	Qty (oz)	Name	%AA	IBU	 <p>Munich Helles (4A) <u>Original Gravity:</u> 1.044 – 1.048 SG <u>Final Gravity:</u> 1.006 – 1.012 SG <u>Bitterness:</u> 16 – 22 IBUs <u>ABV:</u> 4.7 – 5.4% <u>SRM:</u> 3 - 5</p> <p><u>Overall Impression:</u> A clean, malty, gold-colored German lager with a smooth grainy-sweet malty flavor and a soft, dry finish. Subtle spicy, floral, or herbal hops and restrained bitterness help keep the balance malty but not sweet, which helps make this beer a refreshing, everyday drink.</p>	
Whirlpool	2	Cascade	8.1	24.3		
Yeast						
Variety		Qty	Ferm Temp			
WLP833 – German Bock Lager Yeast		1 package	48-59 °F			
Additives						
Amount		Name	Stage/Time			
1 tsp/Tablet		Irish Moss/Whirlfloc	Boil/15 min			
1/2 tsp		Yeast nutrient	Boil/15 min			
Target Statistics		Brew Notes		Notes		
Batch Size	5.5 gal	Mash Temp	148 °F			
OG	1.048	Mash Duration	30 min			
FG	1.010	Boil Volume	6.5 gal			
~%ABV	5.15	Boil Duration	60 min			
Efficiency	76	Whirlpool Temp	194 °F			
IBU	24.3	Whirlpool Duration	30 min			
SRM	3.1					