



# MUNICH IN TENTS

## RECIPE STATS

Est. SG: 1.050-1.056

Est. FG: 1.013-1.018

IBU: 23

SRM: 15

ABV: 5.6%

## INGREDIENTS

5.75 lbs Munich Malt

3 lbs Pale 2-Row Malt

8 oz Special Roast Malt

1.5 lbs Caramunich Malt

2 oz Tettnang Hops

Fermentis W-34/70,  
US-05, WLP 029 German  
Ale or Wyeast 1007  
German Ale

## MASH SCHEDULE

Heat 15 quarts of water to 160°F. Pour grain into water, stirring to avoid clumps. Mash for 60 minutes at 152°F. Fly sparge with 2.5 gallons of 168°F water, or recirculate as you usually do. Add 8.5 quarts Mash out at 170°F for 10 minutes, or finish the mash as you wish.

## BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Boil your wort for at least 75 minutes, being careful to avoid boil-overs. Follow the hop schedule as indicated below.

## HOP ADDITIONS

1 oz Tettnang @ 60 minutes

1 oz Tettnang @ 30 minutes

## FERMENTATION GUIDELINES

**TO LAGER:** Chill wort to 50°F. Pour cooled wort into fermenter and top up to 5 gallons with filtered water. Pitch yeast. Ferment at 50-55°F for at least 1-2 weeks and allow the beer to ferment until you get a consistent FG reading. Once primary fermentation has finished, transfer to secondary or a keg for extended cold aging.

**ALE YEAST OPTION:** Chill wort to around 60-65°F. Pour cooled wort into fermenter and top up to 5 gallons with filtered water. Pitch yeast. Ferment at the cool end of ale yeast temperatures. This should be around 60°F, but check for further information on your chosen ale yeast strain. Allow the beer to ferment until you get a consistent FG reading. Once primary fermentation has finished, transfer to secondary or a keg for extended cold aging.