



Munich Helles

A Signature Series Kit By Jonathan Plise

CUT THIS OUT FOR
YOUR TAP HANDLE

MUNICH HELLES

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SUGGESTED YEAST

White Labs: WLP833 German Bock
Wyeast: WY2124 Bohemian Lager
CellarScience Dry: GERMAN
LaBrew Dry: Diamond Lager

LME KIT

- 8 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 8 oz Munich Malt
- 4 oz Carafoam

DME KIT

- 6.5 lbs Pilsner Dry Extract

SPECIALTY MALTS:

- 8 oz Munich Malt
- 4 oz Carafoam

ALL-GRAIN KIT

- 10 lbs Pilsner

SPECIALTY MALTS:

- 8 oz Munich Malt
- 4 oz Carafoam

HOPS

- 1 oz Liberty - Boil 60 min
- 1 oz Liberty - Boil last 1 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT734

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. We recommend a fermentation temperature in the 48–55°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

MUNICH HELLES
BY JONATHAN PLISE
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

BEER STATS

EST. ORIGINAL GRAVITY
1.048–52

ACTUAL O.G.

SRM: 4

IBU'S: 14

EST. ABV %: 4.7

ACTUAL ABV %:

DATE BREWED:

NOTES:

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!