



RIDGE RECIPES

# HOPPY AS HELLES

STYLE  
**DDH Imperial Helles Lager**

ABV  
**8.5%**

OG <b>18.0 Plato/1.074</b>	FG <b>3.2 Plato/1.013</b>	YEAST <b>W34/70</b>
GRAIN BILL <b>Pilsner 85.7%, Malted Wheat 7.1%, Munich 3.6%, Carahell 3.6%</b>		WATER PROFILE <b>Calcium 107ppm, Magnesium 10ppm, Sodium 39ppm, Sulphate 123ppm, Chloride 205ppm, Bicarbonate 15ppm</b>
MASH TEMP <b>67°C</b>	MASH TIME <b>45 mins</b>	MASH OUT <b>76°C</b>
HOP ADDITIONS <b>CTZ @60mins for 22IBU, Wakatu @5mins for 7 IBU, 2.5g/L Motueka WP, 1.25g/L Wakatu WP</b>		FERMENT PROFILE <b>Pitch @12°C hold for 60% AA, free raise to 14°C hold for 24hrs, free raise to 16°C and hold until EOF</b>
DRY HOP <b>2.5g/L each of Motueka and Wakatu SOF (Day 0), 5g/L Nelson Sauvin SOF (Day 0), 5g/L each of Motueka, Wakatu and Nelson Sauvin EOF</b>		