

# HELLES (OTHER PEOPLE)



**IN A NUTSHELL** DELICATE, PALE, SMOOTH AND MALTY. TECHNISCH.

The task we set for the latest SA Brew Club's Summer Comp was another bastardly one: to tackle a style few had tasted before, even fewer had brewed and of which very few commercial examples were available to benchmark against — Munich Helles. Essentially, Helles is a Bavarian quaffer; a tight, light and clean golden Lager. In brewing terms this translates to 'nowhere to hide'. Easier said than done.

But done it was. Kieren Vercoe brewed a cracker Helles to take out the prize: the opportunity to brew a scaled-up version of his beer on the Wheaty Brewing Corps' kit — again.

The key with Helles (beyond the usual challenges associated with Lager) is to get maltiness without sweetness. To this end we enlisted a 'pretty simple' all German Malt bill and an even simpler Hop charge and fermented with a well-timed Private Collection release from Wyeast: Hella Bock. 'Direct from the Austrian Alps', this yeast delivered the crucial double act of attenuating well while still leaving plenty of malt character, body and mouthfeel. Combine this with just over eight weeks lagering and wir haben ein mellow, malty, delicate quaffer.

Schneller zum das Biergarten!



## STYLE MUNICH HELLES

## COLLABORATION WITH KIERN VERCOE

## WHEATYBREWINGCORPS.COM

**MALT**  
PILS, VIENNA, ACIDULATED,  
MELANOIDIN

**HOPS**  
HALLERTAU BLANC

**YEAST**  
WYEAST #2487-PC HELLA BOCK

**OTHER**  
PROCESS

**OG** 1.048  
**FG** 1.011

**IBU** 20  
**ABV** 4.8%

**SRM** 3.5



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL