

From the malt come the sugars that the yeast needs to produce carbon dioxide and alcohol. Of course, the malt is also mainly responsible for the body of the beer and the sweetness.

Munich Helles



Yeast

Lager

Color

light yellow to yellow

Original wort

1.044 – 1.048

IBU

16-22

Foodpairing

roast pork, escalope,
seafood, mozzarella, brie

Facts

In the history of German beer, the Helles, or Munich Helles, is one of the newer beers and originated as an answer to the Bohemian Pilsner. In Munich, dark beers have prevailed. The Spaten Brewery brewed the first Munich Hell in 1894.

In general, a Helles is a very simple lager. The focus in this beer is on its malty body. Analogous to Pils beer, the Helles has an original wort of 10-12 °P, but less hops are used in a Helles.