



BESTMALZ

FOR THE BEST BEER

Altbier (Düsseldorf)

OG 12 °P (1,048) · BU 25 · Color 40 EBC (15,6 L) · Alc. 4,5 vol. %

Grain Bill



70%

BEST Munich Dark



25%

BEST Pilsen Malt



5%

BEST Caramel Munich III

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

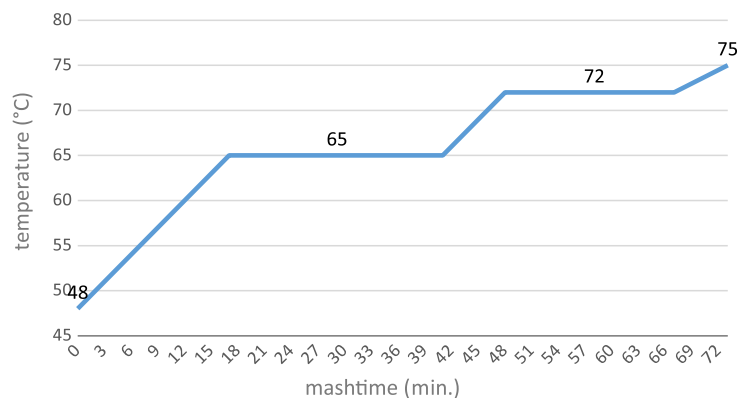
For	Sort (α- Acid %)	α- Acid [g]
Bittering	Tettninger or Spalter (2,5 - 5,5)	7
Aroma	Tettninger (2,5 - 5,5)	3

YEAST

Düsseldorf Altbier yeast (strain 1338) (top-fermented)

Brewing Process

- Start mashing at 48 °C (118 °F)
- Raise temperature up to 65 °C (149 °F), rest for 25 minutes
- Raise to 72 °C (162 °F), rest for 20 minutes until iodine normality
- Raise the temperature to mash-out at 75 °C (167 °F) and start lautering at this temperature



After Lautering

BOILING	FERMENTATION	STORING
For 75 min Bittering: after 10 min Aroma: after 65 min	After whirlpool, Cooling ferment for 7 days at 13 - 18 °C (55 - 64 °F)	Reduce temperature by 1 °C per day down to 2 °C (36 °F) After excluding the yeast store at 0 °C (32 °F) for 5 to 7 weeks

Good luck and enjoy your beer! Thanks for using **BEST!**