



BESTMALZ
FOR THE BEST BEER

Classic Pilsner

OG 12 °P (1,048) · BU 35 Color 5,6 EBC (2,4L) · Alc. 4,9 vol. %

Grain Bill



100%

BEST Pilsen Malt

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

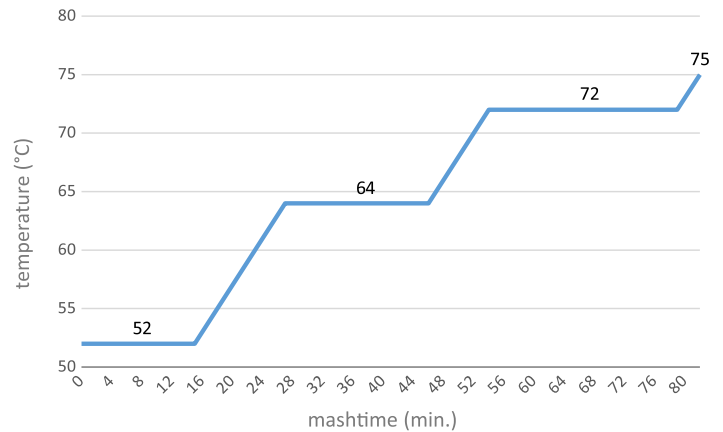
For	Sort (α- Acid %)	α- Acid [g]
Bittering	Herkules (13 - 17)	10
Aroma	Tettnanger (2,5 - 5,5)	4,3

YEAST

W 34 of Hefebank Weihenstephan or equivalent

Brewing Process

- Start mashing at 52 °C (126 °F), rest for 15 minutes
- Raise temperature up to 64 °C (147 °F), rest for 20 minutes
- Raise to 72 °C (162 °F), rest for 25 minutes until iodine normality
- Raise to 75 °C (167 °F) to mash out and start lautering at this temperature



After Lautering

BOILING	FERMENTATION	STORING
For 80 min Bittering: after 10 min Aroma: after 70 min	Cool down the hot wort to 15 °C (59 °F), add the yeast and heat up by fermentation to 10 - 12°C (50 - 54 °F) for 6 - 8 days until final gravity is reached	Cool down to 0 °C (32 °F) and mature for 4 weeks

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