



BESTMALZ

FOR THE BEST BEER

Dark Lager

OG 13 °P (1,053) · BU 13 · Color 131 EBC (50 L) · Alc. 5,7 vol.%

Grain Bill



60% **BEST Pilsen Malt**



20% **BEST Special X®**



20% **BEST Melanoidin**

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

For	Sort (α- Acid %)	α- Acid [g]
Bittering	Perle, Tradition Mittelfrüh or mixture thereof (3 - 9)	4
Aroma	Tettnanger, Cascade, Tradition or mixture thereof (2,5 - 7)	2

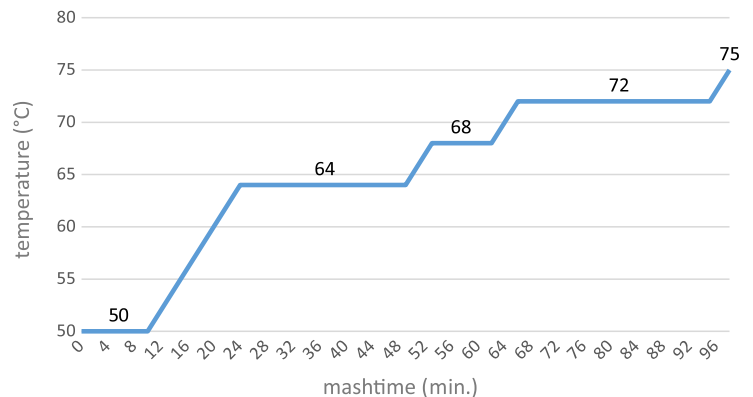
YEAST

Classical lager beer yeast German style

W34 of Hefebank Weihenstephan

Brewing Process

- Mash-in at 50 °C (122 °F), rest for 10 minutes
- Raise temperature up to 64 °C (147 °F), rest for 25 minutes
- Raise to 68 °C (154 °F), rest for 10 minutes
- Raise to 72 °C (162 °F), rest for 30 minutes until iodine normality
- Raise to 75 °C (167 °F), mash-out and start lautering at this temperature



After Lautering

BOILING	FERMENTATION WITH KRÄUSEN	FERMENTATION WITHOUT KRÄUSEN
For 70 min Bittering: after 10 min Aroma: after 60 min	Carry out primary fermentation at 9 °C (48 °F) at atmospheric pressure for 5 - 7 days Add 10 % Kräusen (also possible from pale young beer) after final attenuation has been reached and the yeast has sedimented out Carry out secondary fermentation, under pressure for at least 4 weeks at nearly 0 °C (32 °F)	Carry out primary fermentation at 9 °C (48 °F) at atmospheric pressure for 4 - 6 days Carry out secondary fermentation under pressure for approx. 14 days until final attenuation reached Store under pressure at close to 0 °C (32 °F) for a minimum of 14 days

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