



BESTMALZ

FOR THE BEST BEER

Kölsch

OG 12 °P (1,048) · BU 25 · Color 5,2 EBC (2,4 L) · Alc. 5,0 vol. %

Grain Bill



70% BEST Heidelberg



15% BEST Wheat Malt



13% BEST Vienna



2% BEST Acidulated Malt

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

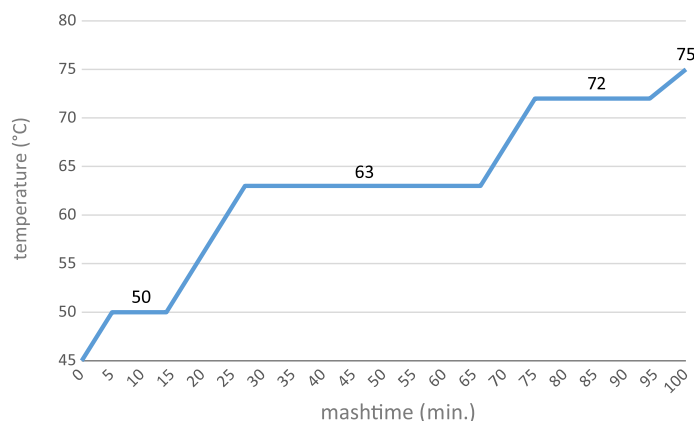
For	Sort (α- Acid %)	α- Acid [g]
Bittering	Select (3 - 6,5)	7
Flavor	Mittelfrüh (3 - 5,5)	3

YEAST

Kölsch yeast

Brewing Process

- Start mashing at 45 °C (113 °F), raise the temperature to 50 °C (122 °F), rest for 10 minutes
- Raise temperature up to 63 °C (145 °F), rest for 40 minutes
- Raise to 72 °C (162 °F), rest for 20 minutes until iodine normality, thereafter raise the temperature to 75 °C (167 °F) to mash-out and start lautering at this temperature



After Lautering

BOILING	FERMENTATION	STORING
For 75 min Bittering: after 10 min Flavor: after 70 min	After whirlpool, Cooling ferment for 10 days at 14 - 17 °C (57 - 63 °F)	After cool down to 0 °C (32 °F) store for 5 - 7 weeks

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