



BESTMALZ

FOR THE BEST BEER

Oktoberfest Lager

OG 14°P (1,057) · BU 25 · Color 21 EBC (8,4 L) · Alc. 5,5 vol. %

Grain Bill



60%

BEST Vienna



32%

BEST Heidelberg



6%

BEST Caramel Munich I



2%

BEST Melanoidin

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

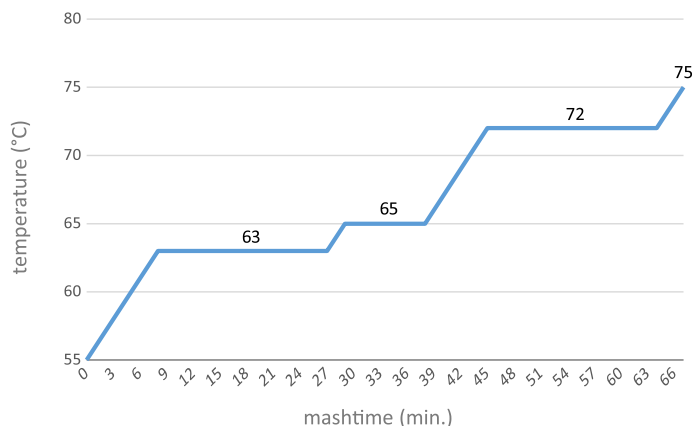
For	Sort (α- Acid %)	α- Acid [g]
Bittering	Magnum (11 - 16)	6,5
Flavor 1	Saphir (2 - 4,5)	1,5
Aroma	Select (3 - 6,5)	2

YEAST

Bavarian style lager yeast

Brewing Process

- Start mashing at 55 °C (131 °F)
- Raise temperature up to 63 °C (145 °F), rest for 20 minutes
- Raise to 65 °C (149 °F), rest for 10 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 80 min Bittering: after 10 min Flavor: after 60 min Aroma: after 75 min	After whirlpool, Cooling ferment for 10 - 12 days at 8 - 12 °C (46 - 54 °F)	Store at 0 °C (32 °F) for 6 weeks

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