



BESTMALZ

FOR THE BEST BEER

Porter (Dry Type)

OG 11,5°P (1,046) BU 26 Color 109 EBC (41,4 L) Alc. 4,6 vol. %

Grain Bill



85%

BEST Vienna



10%

BEST Caramel Munich III



5%

BEST Black Malt

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

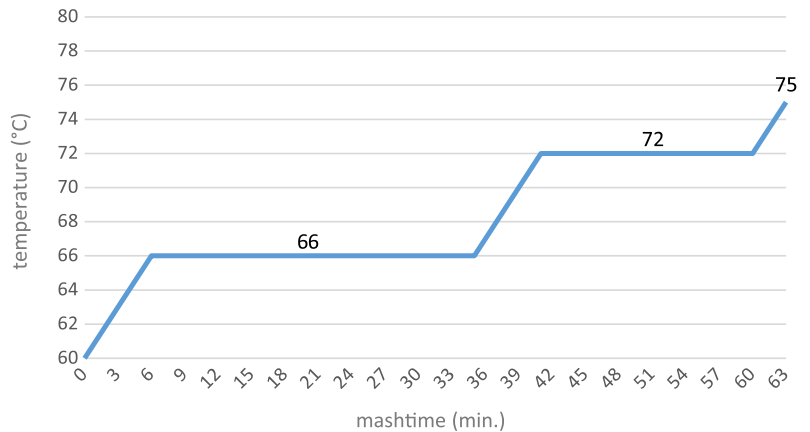
For	Sort (α - Acid %)	α - Acid [g]
Bittering	Hallertauer Herkules, Taurus or Magnum (11 - 14)	7,5
Flavor	Hallertauer Tradition (4 - 7)	3

YEAST

Irish-style dry finishing ale yeast for Irish/Dry Porter

Brewing Process

- Start mashing at 60 °C (140 °F), raise the temperature to 66 °C (151 °F), rest for 30 min
- Raise temperature up to 72 °C (162 °F), rest for 20 minutes until iodine normality
- Raise to 75 °C (167 °F), mash-out and start lautering at this temperature



After Lautering

BOILING	FERMENTATION	STORING
For 90 min Bittering: after 20 min Flavor: after 60 min	After whirlpool, Cooling ferment for 7 - 11 days at 16 °C to 19 °C (61 to 66 °F)	After excluding the yeast, store cold at 0 °C (32 °F) for 2 weeks

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