



BESTMALZ
FOR THE BEST BEER

Porter English Style

OG 17°P (1,070) · BU 24 · Color 125 EBC (47L) · Alc. 6,8 vol. %

Grain Bill



85%

BEST Pale Ale



10%

BEST Smoked



5%

BEST Black Malt

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

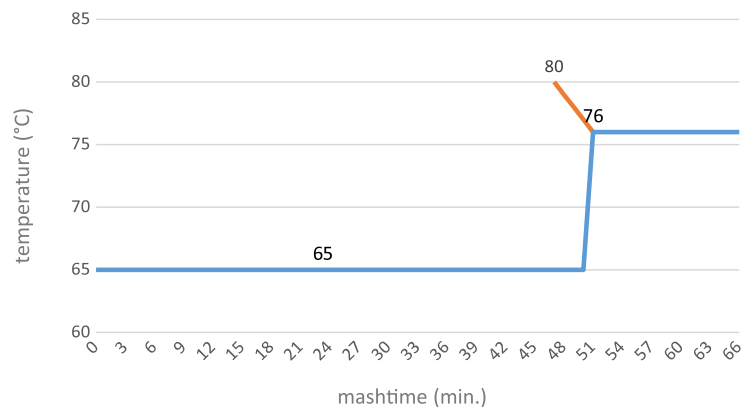
For	Sort (α- Acid %)	α- Acid [g]
Bittering	Hallertauer Herkules or Magnum (11 - 14)	10

YEAST

London-style Ale yeast

Brewing Process

- Start mashing at 65 °C (149 °F), rest for 50 minutes
- Sparging with brew water 80 °C (176 °F) to raise temperature up to 76 °C ± 1 °C (168 °F ± 2 °F), rest for 20 minutes until iodine normality and start lautering at this temperature



After Lautering

BOILING	FERMENTATION	STORING
For 60 min Bittering: after 10 min	After whirlpool, Cooling ferment for one week at 15 to 19 °C (59 to 66 °F) Second fermentation for about 2 weeks similar temperature	After excluding the yeast store cold min 5 weeks

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