



BREW CRYER A BEER WITH MALT

RECIPE

BESTMALZ® AMERICAN RYE ALE

MALT BILL

BESTMALZ® BEST Pilsen Malt	70%
BESTMALZ® BEST Rye Malt	21%
BESTMALZ® BEST Caramel Munich II	6%
BESTMALZ® BEST Acidulated Malt	3%

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

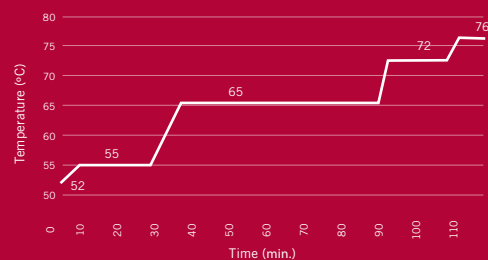
For	Sort (a- Acid %)	a-Acid (g)
Bittering	Chinook (13.5%)	6.3
Aroma	Amarillo (8.9%)	4.2

YEAST

Ale Yeast

BREWING PROCESS

- Start mashing at at 52 °C (126 °F)
- Raise temperature up to 55 °C (131°F), rest for 20 minutes
- Raise to 65°C (149°F), rest for 50 minutes
- Raise to 72 °C (162 °F), rest for 20 minutes until iodine normality
- Raise to 76 °C (169°F), and start lautering at this temperature



AFTER LAUTERING

BOILING

For 90 min
Bittering: after 10 min
Aroma: after 80 min

FERMENTATION

Fermentation to 5-7 days at
15-20°C (59-68°F),
depending on FG

STORING

Cool down to 0 °C (32 °F)
and mature for 4 - 6 weeks

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CRYER MALT

THANKS TO BESTMALZ® FOR THE RECIPE!