



BREW CRYER A BEER WITH MALT

RECIPE

BESTMALZ® BEST RED WHEAT X

MALT BILL

BESTMALZ® BEST Wheat Malt Dark — 50%

BESTMALZ® BEST Red X® — 45%

BESTMALZ® BEST Caramel Munich I — 5%

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

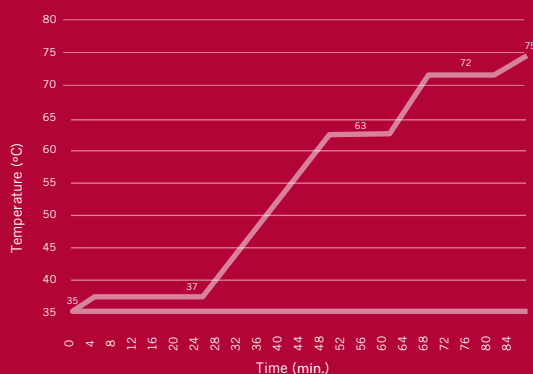
For	Sort (a- Acid %)	a-Acid (g)
Bittering	Perle or equivalent (4-9%)	6.5
Aroma	Pacific Crest or equivalent (4-7%)	3.0
Dry Hopping	Cascade or equivalent (4.5-7%)	3.0
Dry Hopping	Citra or equivalent (12.5)	6.5

YEAST

Wheat beer yeast Bavarian style (top-fermented) / W68 of Hefebank Weihenstephan

BREWING PROCESS

- Start mashing at 35 °C (95°F), raise the temperature to 37°C (99°F), rest for 20 minutes
- Raise temperature up to 63°C (131°F), rest for 10 minutes
- Raise to 72°C (162°F), rest for 20 minutes
- Raise to 75°C (167°F), mash out and start lautering at this temperature.



AFTER LAUTERING

BOILING

For 70 minutes
Bittering: after 10 minutes
Aroma: after 60 minutes

FERMENTATION

After whirlpool,
Cooling ferment for 5-7 days at 18-24°C (64-75°F)

STORING

Reduce temperature by decanting (under pressure).
Hops for dry hopping are provided and store at 0-3°C (32-37°F) for 2 weeks.

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CRYER MALT

THANKS TO BESTMALZ® FOR THE RECIPE!