



BREW CRYER A BEER WITH MALT

RECIPE

BESTMALZ® HEIDELBERG LAGER

MALT BILL

BESTMALZ® BEST Heidelberg	95%
BESTMALZ® BEST Caramel Pils	3%
BESTMALZ® BEST Acidulated Malt	2%

FOR 100 LITERS OF END-FERMENTED BEER:

HOPS

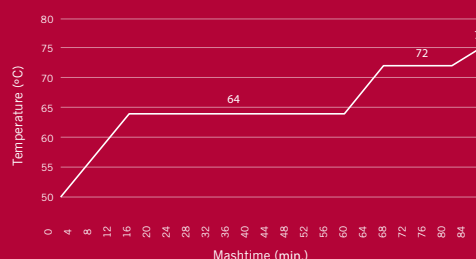
For	Sort (a- Acid %)	a-Acid (g)
Bittering	Mittelfrüh (3 - 5,5)	9
Aroma	Pacific Crest (2,5 - 5,5)	6

YEAST

Classical lager beer yeast German style
W 34 of Hefebank Weihenstephan

BREWING PROCESS

- Mash-in at 50 °C (122 °F)
- Raise temperature up to 64 °C (147 °F), rest for 45 minutes
- Raise to 72 °C (162 °F), rest for 15 minutes until iodine normality
- Raise to 75 °C (167 °F), mash-out and start lautering at this temperature



AFTER LAUTERING

BOILING

For 70 min
Bittering: after 10 min
Aroma: Whirlpool

FERMENTATION

After whirlpool,
cooling ferment for 6 - 8 days
at 8 - 12 °C (46 - 54 °F)

STORING

Cool down to 0 °C (32 °F)
and mature for 4 - 5 weeks

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CRYER MALT

THANKS TO BESTMALZ® FOR THE RECIPE!