

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - Fußball King

Think bright continental beer gardens, clinking glasses and the easy rhythm of match day afternoons. Fußball King Kellerbier is a modern take on a classic unfiltered lager, built for refreshment but with plenty of character in the glass.

A base of Crisp Clear Choice malt provides a clean, lightly bready foundation, while a touch of Munich adds gentle malt depth and Cara Gold brings a soft golden hue with a hint of sweetness. The result is a smooth, balanced malt profile that keeps the beer approachable and highly drinkable.

The hop character comes from Mandarina Bavaria, layered through the boil to bring bright citrus notes of tangerine and orange peel alongside a soft herbal bitterness that keeps the finish crisp and refreshing.

Fermented with WHC's Blitz Lager yeast, a fast-fermenting strain with similarities to Kölsch yeast, the beer develops a clean, delicate profile while finishing bright and smooth in a fraction of the time of a traditional lager. The result is a fresh, lightly hazy Kellerbier with soft malt, subtle citrus lift and a snappy finish — perfect for easy drinking by the litre.

Ingredients Included

Clear Choice - 3900g

Munich Malt - 400g

Caragold - 200g

Mandarina Bavaria T90 Hop Pellets 63g

WHC Dried Yeast - Blitz Lager - 11g Packet x 1

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): German Ales

Beer Style (sub): Kellerbier

Batch Size: 23

Original Gravity: 1.043

Final Gravity: 1.008

ABV %: 4.5

IBU: 40

Estimated Mash efficiency: 80

Liquor Volumes (Estimated):

Mash - 18.15L

Sparge - 14.95L

Total - 33.1L

THE MASH:

Temperature °C (Step 1): 65

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL:

Boil time (mins): 60

Hop / kettle additions and timing:

Mandarina Bavaria T90 Hop Pellets 18g @ 60min

Mandarina Bavaria T90 Hop Pellets 20g @ 15min

Mandarina Bavaria T90 Hop Pellets 25g @ 5min

ProMix @ 10 min

Fermentation temperature/steps:

Step 1 - 12-16c - 10days Then once final gravity has been stable for 2 days ramp to 18c for a diacetyl rest for 2 days.

Step 2 - Cold crash to 2c if possible, over a period of 4 days.

Step 3 - Hold at 2c (or as cold as you can) for 5 days.

BrauSol: Add into the fermenter when you start the cold crash steps and whilst the beer is at 18c .

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator



Want to push yourself to the next level and give your beer more breadiness?

“Mini-Decoction” Mash Trick

This mimics the flavour effects of decoction (melanoidins and deeper maltiness).

How to do it:

After 20 minutes of your 65°C mash:

Scoop ~3 L of thick mash (mostly grain, little liquid) into a saucepan.

Heat slowly to 72°C for 10 min.

Bring it to a gentle boil for 10 minutes, stirring.

Add it back to the mash.

You get the following in the final beer:

deeper bread crust malt

slightly richer mouthfeel

more authentic lager malt depth

