



Example Brewing schedule

Mash water: 20 litre

Mash schedule:

52°C	62°C	67°C	72°C	78°C
5 min.	20 min.	30 min.	15 min.	1 min.

Boiling time: 90 minutes

- add 30g of hops at start of boiling
- add candy sugar and other hops 30 min. before the end of boiling
- add the total amount of caramel 15 min. before the end of boiling

Fermentation:

Optimal temperature: 20 – 25°C

Quantity of sugar for secondary fermentation in the bottle: 7g/l

Tip:

Add some herbs: coriander, star anise, liquorice, orange peel...
(maximum 5g per sort per 20 litres).