

# Brewing schedule Beaver ale

Mash water: 19 litre

Mash schedule:

50°C	62°C	73°C	78°C
10 min.	30 min.	35 min.	5 min.

Boiling time: 90 minutes

Add the hops after 15 min. of boiling

Fermentation:

optimal temperature: 20-25°C

Quantity of sugar for secondary fermentation in the bottle: 6,5g/l