

Brewing schedule Beaver Bock

Mash water: 18 litre

Mash schedule:

53°C	62°C	72°C	78°C
30 min.	40 min.	30 min.	2 min.

Boiling time: 80 minutes

•add hops after 15 min. of boiling

Fermentation:

optimal temperature: 15°C

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