

# Brewing schedule Indiana Ale

Mash water: 18 litre

Mash schedule:

41°C	66°C	78°C
20 min.	90 min.	5 min.

Boiling time: 80 minutes

•add hops after 15 min. of boiling

Fermentation:

optimal temperature: 20 – 25°C

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