

# Brewing schedule Luxe Pils

Mash water: 20 litre

Mash schedule:

50°C	63°C	73°C	78°C
20 min.	40 min.	25 min.	5 min.

Boiling time: 80 minutes

- add hops 1 at start of boiling
- add hops 2 15 min. before the end of boiling

Fermentation: At low temperature.

Optimal = 12°C

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

Tip:

The maize flakes can also be crushed.

Use, if possible, soft water.