

Brewing schedule

Mc Beaver Scotch Ale

Mash water: 22 litre

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68°C	78°C
75 min.	5 min.

Boiling time: 90 minutes

•add hops at start of boiling

Fermentation:

optimal temperature: 20 – 25°C

Quantity of sugar for secondary fermentation in the bottle: 7,5g/l

Tip:

You can experiment by adding several kinds of herbs 15 minutes before the end of the boil. Just try coriander, orange peel, ginger, liquorice and/or juniper berry. Maximum 5g per 20 litres per sort.