

Brewing schedule Mr. White

Mash water: 19 litre

Mash schedule:

52°C	63°C	68°C	75°C	78°C
10 min.	30 min.	15 min.	20 min.	5 min.

Boiling time: 60 minutes

- add hops 1 at start of boiling
- add hops 2 15min before the end of boiling
- add the herbs last 10min of boiling

Fermentation: optimal temperature: 20 – 25°C

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

Tip:
By crushing the coriander seeds, you will obtain more aroma.

Add, together with the herbs, 4g of citric acid.