

# Brewing schedule

## Weizen Doppelbock

Mash water: 19 litre

Mash schedule:

40°C	55°C	63°C	72°C	78°C
2 min.	15 min.	40 min.	30 min.	10 min.

Boiling time: 90 minutes

•add hops after 45 min. of boiling

Fermentation:

optimal temperature: 20 – 25°C

Quantity of sugar for secondary fermentation in the bottle: 6,5g/l