

# STRONG BLOND BREWING SCHEDULE

## BREW DAY

|                       |  |
|-----------------------|--|
| Package purchase date |  |
| Date of brew day      |  |
| Bottling date         |  |

## MASH SCHEDULE (Pilsner malt + malt mix)

|                          | Measured    | Scheduled  |
|--------------------------|-------------|------------|
| Litres of mash water     |             | 5 litres   |
| Litres of sparging water |             | 2 litres   |
|                          | Temperature | Time       |
| Beta-amylase             | 62°C        | 45 minutes |
| Alpha-amylase            | 72°C        | 25 minutes |
| Mashout                  | 78°C        | 5 minutes  |

## BOILING SCHEDULE

|                       | Measured | Scheduled        |
|-----------------------|----------|------------------|
| Litres before boiling |          | 5.5 litres       |
| Total boil time       |          | 65 minutes       |
| Hop addition 1+2      |          | After 15 minutes |
| Glucose               |          | After 50 minutes |
| Litres after boiling  |          | 5 litres         |



## MATERIALS TO BE PROVIDED BY YOURSELF

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- 10-litre pot (if possible 2)
- Large colander
- Spatula
- Beer bottles for filling up

