Spéciale Belge Brewing schedule

Brew day

Package purchase date	
Date of brew day	
Bottling date	

Mash schedule (Pils malt + malt mix)

	Measured	Scheduled
Litres of mash water		5 litres
Litres of sparging water		2 litres
	Temperature	Time
Protein rest	52°C	10 minutes
Beta-amylase	62°C	30 minutes
Alpha-amylase	72°C	20 minutes
Mashout	78°C	10 minutes

Boiling schedule

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

Materials to be provided by yourself

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