

# 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

