

Biere de Garde

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **8.4**
- Style **Bière de Garde**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 6 kg (71.4%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 0.5 kg (6%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.4%) | 70 % | 299 |
| Grain | Strzegom pszeniczny | 0.7 kg (8.3%) | 81 % | 12 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6%) | 79 % | 16 |
| Sugar | Candi Sugar, Clear | 0.5 kg (6%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 20 g | 10 min | 4.5 % |
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------|-----|--------|--------|-------------|
| Wyeast - Belgian Abbey II | Ale | Liquid | 250 ml | Wyeast Labs |
|---------------------------|-----|--------|--------|-------------|