

## Biere de garde

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **16**
- Style **Bière de Garde**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **27.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (60.4%)	80.5 %	2
Grain	Pszeniczny	0.7 kg (14.1%)	85 %	4
Grain	Vienna Malt	0.3 kg (6%)	78 %	8
Grain	Strzegom Monachijski typ I	0.5 kg (10.1%)	79 %	16
Grain	Special B Malt	0.25 kg (5%)	65.2 %	315
Grain	Briess - Chocolate Malt	0.05 kg (1%)	60 %	690
Grain	Aromatic Malt	0.12 kg (2.4%)	78 %	51
Grain	Simpsons - Crystal Medium	0.05 kg (1%)	74 %	108

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Boil	Kazbek	12 g	5 min	5.5 %