

# bierre de garde

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **25**
- SRM **7.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (66.7%)	80 %	4
Grain	Cara Gold	0.5 kg (6.7%)	75 %	120
Grain	Viking Pale Ale malt	2 kg (26.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	10 g	30 min	6.6 %
Boil	Nelson Sauvin	10 g	60 min	11 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %
Boil	Nelson Sauvin	10 g	30 min	11 %
Aroma (end of boil)	Barbe Rouge	15 g	10 min	6.6 %
Dry Hop	Nelson Sauvin	30 g	3 day(s)	11 %
Dry Hop	Barbe Rouge	25 g	3 day(s)	6.6 %
Dry Hop	Cascade PL	30 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saison Brettanomyces Blend II THE YEAST BAY	Ale	Liquid	15 ml	---