

#14 / FM20 /Biere de Garde

- Gravity **15.2 BLG**
- ABV ---
- IBU **14**
- SRM **19.6**
- Style **Bière de Garde**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **19.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (67.8%)	80 %	4
Grain	Słód wędzony drewnem wiśni 25kg	0.2 kg (3%)	82 %	8
Grain	Płatki jęczmienne	0.44 kg (6.6%)	85 %	3
Grain	Strzegom Karmel 150	1 kg (15.1%)	75 %	150
Grain	Strzegom pszeniczny	0.5 kg (7.5%)	81 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	45 min	4.5 %
Boil	Lublin (Lubelski)	35 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile