

## #14 / FM20 /Biere de Garde

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- 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 |