

# Bier de Garde II

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **7.5**
- Style **Bière de Garde**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (73.8%)	81 %	4
Grain	Strzegom Monachijski typ II	0.7 kg (13.6%)	79 %	22
Grain	Aromatic Malt	0.25 kg (4.9%)	78 %	51
Grain	Strzegom Karmel 300	0.1 kg (1.9%)	70 %	299
Grain	Biscuit Malt	0.1 kg (1.9%)	79 %	45
Sugar	Candi Sugar, Clear	0.2 kg (3.9%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	29 g	30 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP838 - Southern German Lager Yeast	Lager	Liquid	3000 ml	White Labs