

Bier de Garde III

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **4.5**
- 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 **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 4 kg (66.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |
| Grain | Pszeniczny | 0.8 kg (13.3%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.2 kg (3.3%) | 79 % | 45 |
| Sugar | Candi Sugar, Clear | 0.5 kg (8.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | nadwiślański | 35 g | 60 min | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 300 ml | Fermentum Mobile |