

## BIERE de GARDE 14 Blg #22

- Gravity **13.6 BLG**
- ABV ---
- IBU **20**
- SRM **14.3**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type    | Name                    | Amount         | Yield | EBC |
|---------|-------------------------|----------------|-------|-----|
| Grain   | Munich Malt             | 1 kg (21.1%)   | 80 %  | 18  |
| Grain   | Weyermann - Vienna Malt | 1 kg (21.1%)   | 81 %  | 8   |
| Grain   | Special B Castle        | 0.2 kg (4.2%)  | 70 %  | 350 |
| Grain   | Caraaroma               | 0.2 kg (4.2%)  | 78 %  | 400 |
| Grain   | Słód Cookie Viking Malt | 0.1 kg (2.1%)  | --- % | 30  |
| Grain   | Strzegom Pale Ale       | 2 kg (42.1%)   | 79 %  | 6   |
| Adjunct | Cukier Kandyzowany      | 0.25 kg (5.3%) | --- % | --- |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 30 g   | 45 min | 7 %        |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| safAle BE- 134 | Ale  | Dry  | 23 g   | ---        |