

# Biere de Garde

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **15**
- SRM **5.9**
- Style **Saison**

## 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **71 C**, Time **45 min**
- Temp **3 C**, Time **78 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **0.6C**
- Add grains
- Keep mash **78 min** at **3C**
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **71C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (72.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (6.6%)	85 %	4
Grain	Briess - Aromatic Malt	0.2 kg (2.6%)	77 %	60
Grain	Weyermann - Carapils	0.4 kg (5.3%)	78 %	4
Grain	Biscuit Malt	0.2 kg (2.6%)	79 %	45
Sugar	Candi Sugar, Clear	0.8 kg (10.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	70 min	3.6 %
Boil	Tettnang	20 g	70 min	4 %
Aroma (end of boil)	Styrian Golding	20 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM12 W szkocką kratę	Ale	Liquid	3000 ml	Fermentum Mobile
----------------------	-----	--------	---------	------------------