

Biere de Garde

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **9.2**
- Style **Bière de Garde**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński IREKS | 3.2 kg (65.3%) | 80 % | 4 |
| Grain | Pale ale ireks | 1 kg (20.4%) | 85 % | 3 |
| Grain | Monachijski IREKS | 0.4 kg (8.2%) | 79 % | 16 |
| Grain | Aromatyczny | 0.3 kg (6.1%) | 85 % | 280 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Oktawia | 18 g | 60 min | 7.1 % |
| Boil | Oktawia | 10 g | 30 min | 7.1 % |
| Boil | Lublin (Lubelski) | 35 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------|
| Wyeast 3726 Farmhouse Ale | Ale | Liquid | 1000 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------|------|------|--------|
| Flavor | Skórka słodkiej pomarańczy | 50 g | Boil | 10 min |
|--------|----------------------------|------|------|--------|

Notes

- Fermentacja w 19 st, potem 6 - 12 dni w 15 st po ustaniu spadku ekstraktu, chłodzenie do 12 st, na 7 dni, następnie cold crush, 2 dni przed nagazowaniem
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