

# Biere de Garde

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **10.2**
- Style **Bière de Garde**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (17.7%)	79 %	10
Grain	Aromatic Malt	0.5 kg (8.8%)	78 %	51
Grain	Weyermann - Melanoiden Malt	0.4 kg (7.1%)	81 %	53
Grain	Weyermann - Carapils	0.4 kg (7.1%)	78 %	4
Grain	Barley, Flaked	0.3 kg (5.3%)	70 %	4
Sugar	Candi Sugar, Dark	0.06 kg (1.1%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %
Aroma (end of boil)	East Kent Goldings	30 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-500	Ale	Slant	150 ml	---