

## Biere de Garde II

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **10.7**
- 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 **27.6 liter(s)**
- Total mash volume **34.5 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpson extra pale ale	4 kg (58%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (14.5%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (14.5%)	79 %	22
Grain	Briess - Carapils Malt	0.5 kg (7.2%)	74 %	3
Grain	Strzegom Karmel 150	0.4 kg (5.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	14 g	60 min	11 %
Aroma (end of boil)	Fuggles	30 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
oyl-500	Ale	Slant	250 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	CaCO3	5 g	Boil	60 min
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