

Fille de France

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **10.3**
- Style **Bière de Garde**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (59.7%) | 80 % | 5 |
| Grain | Weyermann - Vienna Malt | 0.7 kg (20.9%) | 81 % | 8 |
| Grain | Munich Malt | 0.35 kg (10.4%) | 80 % | 18 |
| Grain | Special B Castle | 0.1 kg (3%) | 70 % | 350 |
| Grain | Caramunich® typ I | 0.1 kg (3%) | 73 % | 80 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Tomyski | 25 g | 60 min | 4 % |
| Whirlpool | Tomyski | 15 g | 20 min | 4 % |