

# Bier de Garde III

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **4.5**
- Style **Bière de Garde**

## 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **70C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.7%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Pszeniczny	0.8 kg (13.3%)	85 %	4
Grain	Biscuit Malt	0.2 kg (3.3%)	79 %	45
Sugar	Candi Sugar, Clear	0.5 kg (8.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nadwiślański	35 g	60 min	5.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	300 ml	Fermentum Mobile