

# Biere de Garde

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **12.3**
- Style **Bière de Garde**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 6.5 kg (71.4%) | 80 %  | 4   |
| Grain | Płatki jęczmienne     | 0.5 kg (5.5%)  | 85 %  | 3   |
| Grain | Strzegom Karmel 150   | 1 kg (11%)     | 75 %  | 150 |
| Grain | Strzegom pszeniczny   | 0.5 kg (5.5%)  | 81 %  | 12  |
| Grain | Pszenica niesłodowana | 0.3 kg (3.3%)  | 75 %  | 3   |
| Grain | Jęczmień niesłodowany | 0.3 kg (3.3%)  | 75 %  | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 45 min | 10 %       |
| Boil    | Lublin (Lubelski) | 45 g   | 10 min | 3.6 %      |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory  |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale  | Liquid | 250 ml | Wyeast Labs |