

BIERE de GARDE 14 Blg #22

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **14.3**
- Style **Bière de Garde**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------|----------------|-------|-----|
| Grain | Munich Malt | 1 kg (21.1%) | 80 % | 18 |
| Grain | Weyermann - Vienna Malt | 1 kg (21.1%) | 81 % | 8 |
| Grain | Special B Castle | 0.2 kg (4.2%) | 70 % | 350 |
| Grain | Caraaroma | 0.2 kg (4.2%) | 78 % | 400 |
| Grain | Słód Cookie Viking Malt | 0.1 kg (2.1%) | --- % | 30 |
| Grain | Strzegom Pale Ale | 2 kg (42.1%) | 79 % | 6 |
| Adjunct | Cukier Kandyzowany | 0.25 kg (5.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 30 g | 45 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| safAle BE- 134 | Ale | Dry | 23 g | --- |