

Biere de Garde

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **10.2**
- 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 **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3 kg (53%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (17.7%) | 79 % | 10 |
| Grain | Aromatic Malt | 0.5 kg (8.8%) | 78 % | 51 |
| Grain | Weyermann - Melanoiden Malt | 0.4 kg (7.1%) | 81 % | 53 |
| Grain | Weyermann - Carapils | 0.4 kg (7.1%) | 78 % | 4 |
| Grain | Barley, Flaked | 0.3 kg (5.3%) | 70 % | 4 |
| Sugar | Candi Sugar, Dark | 0.06 kg (1.1%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 12 g | 60 min | 10 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| OYL-500 | Ale | Slant | 150 ml | --- |