

# Biere de Garde Brune

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **19**
- SRM **10.5**
- Style **Bière de Garde**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (83.6%)	81 %	4
Grain	Weyermann - Carared	0.35 kg (9.1%)	75 %	45
Grain	Carafa II	0.03 kg (0.8%)	70 %	812
Grain	Amber Malt	0.25 kg (6.5%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	60 min	8 %
Boil	Lubelski	7 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis