

#14 / FM20 /Biere de Garde

- Gravity **15.2 BLG**
- ABV ---
- IBU **14**
- SRM **19.6**
- 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 **63 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **19.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (67.8%) | 80 % | 4 |
| Grain | Słód wędzony drewnem wiśni 25kg | 0.2 kg (3%) | 82 % | 8 |
| Grain | Płatki jęczmienne | 0.44 kg (6.6%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 1 kg (15.1%) | 75 % | 150 |
| Grain | Strzegom pszeniczny | 0.5 kg (7.5%) | 81 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Fuggles | 20 g | 45 min | 4.5 % |
| Boil | Lublin (Lubelski) | 35 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 200 ml | Fermentum Mobile |