

# 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