

# Biere de Garde

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **8.4**
- 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 **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **65 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 **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (71.4%)	80 %	4
Grain	Płatki jęczmienne	0.5 kg (6%)	85 %	3
Grain	Strzegom Karmel 300	0.2 kg (2.4%)	70 %	299
Grain	Strzegom pszeniczny	0.7 kg (8.3%)	81 %	12
Grain	Strzegom Monachijski typ I	0.5 kg (6%)	79 %	16
Sugar	Candi Sugar, Clear	0.5 kg (6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	10 min	4.5 %
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Abbey II	Ale	Liquid	250 ml	Wyeast Labs
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