

Biere de Garde 2

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **18**
- SRM **13.7**
- Style **Bière de Garde**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (84%)	80 %	5
Grain	BESTMALZ - Best Vienna	0.5 kg (10%)	80.5 %	9
Grain	Weyermann Caramunich 3	0.15 kg (3%)	76 %	150
Grain	Caraaroma	0.15 kg (3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PolishHops	15 g	60 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Slant	200 ml	Wyeast Labs