

## Biere de Garde 2

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- 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 |