

# Biere de Garde

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **10.2**
- Style **Bière de Garde**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński                  | 3 kg (53%)     | 81 %   | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (17.7%)   | 79 %   | 10  |
| Grain | Aromatic Malt               | 0.5 kg (8.8%)  | 78 %   | 51  |
| Grain | Weyermann - Melanoiden Malt | 0.4 kg (7.1%)  | 81 %   | 53  |
| Grain | Weyermann - Carapils        | 0.4 kg (7.1%)  | 78 %   | 4   |
| Grain | Barley, Flaked              | 0.3 kg (5.3%)  | 70 %   | 4   |
| Sugar | Candi Sugar, Dark           | 0.06 kg (1.1%) | 78.3 % | 542 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 12 g   | 60 min | 10 %       |
| Aroma (end of boil) | East Kent Goldings | 30 g   | 15 min | 5.1 %      |

## Yeasts

| Name    | Type | Form  | Amount | Laboratory |
|---------|------|-------|--------|------------|
| OYL-500 | Ale  | Slant | 150 ml | ---        |