

Bière de Garde (K)

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **20**
- SRM **8.7**
- Style **Bière de Garde**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting - Pale Ale	5 kg (60.2%)	80 %	8
Grain	Castlemalting - Munich Malt	1.5 kg (18.1%)	80 %	17
Grain	Castlemalting - Vienna Malt	0.7 kg (8.4%)	78 %	8
Grain	Barley, Flaked	0.5 kg (6%)	70 %	4
Grain	Castlemalting Biscuit Malt	0.15 kg (1.8%)	79 %	45
Grain	Abbey Malt Weyermann	0.15 kg (1.8%)	75 %	45
Sugar	Candi Sugar, Clear	0.3 kg (3.6%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %
Boil	Tomyski	20 g	60 min	2.5 %
Boil	Sybilla	20 g	30 min	3.5 %
Boil	Tomyski	20 g	30 min	2.5 %

Aroma (end of boil)	Sybilla	10 g	10 min	3.5 %
Aroma (end of boil)	Tomyski	10 g	10 min	2.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wollsæter	Ale	Slant	20 ml	Priv
1 fermentor				
Espe	Ale	Slant	20 ml	Priv
2 fermentor				

Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	3 g	Secondary	3 day(s)
Flavor	Płatki dębowe	50 g	Secondary	7 day(s)