

# Fille de France

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **10.3**
- Style **Bière de Garde**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (59.7%)	80 %	5
Grain	Weyermann - Vienna Malt	0.7 kg (20.9%)	81 %	8
Grain	Munich Malt	0.35 kg (10.4%)	80 %	18
Grain	Special B Castle	0.1 kg (3%)	70 %	350
Grain	Caramunich® typ I	0.1 kg (3%)	73 %	80
Grain	Weyermann - Acidulated Malt	0.1 kg (3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	25 g	60 min	4 %
Whirlpool	Tomyski	15 g	20 min	4 %