

Biere de Garde

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **9.2**
- Style **Bière de Garde**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński IREKS	3.2 kg (65.3%)	80 %	4
Grain	Pale ale ireks	1 kg (20.4%)	85 %	3
Grain	Monachijski IREKS	0.4 kg (8.2%)	79 %	16
Grain	Aromatyczny	0.3 kg (6.1%)	85 %	280

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	18 g	60 min	7.1 %
Boil	Oktawia	10 g	30 min	7.1 %
Boil	Lublin (Lubelski)	35 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3726 Farmhouse Ale	Ale	Liquid	1000 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórka słodkiej pomarańczy	50 g	Boil	10 min
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Notes

- Fermentacja w 19 st, potem 6 - 12 dni w 15 st po ustaniu spadku ekstraktu, chłodzenie do 12 st, na 7 dni, następnie cold crush, 2 dni przed nagazowaniem
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