BIERE de GARDE 14 Blg #22

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **14.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	1 kg *(21.1%)*	80 %	18
Grain	Weyermann - Vienna Malt	1 kg *(21.1%)*	81 %	8
Grain	Special B Castle	0.2 kg *(4.2%)*	70 %	350
Grain	Caraaroma	0.2 kg *(4.2%)*	78 %	400
Grain	Słód Cookie Viking Malt	0.1 kg *(2.1%)*	--- %	30
Grain	Strzegom Pale Ale	2 kg *(42.1%)*	79 %	6
Adjunct	Cukier Kandyzowany	0.25 kg *(5.3%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	45 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
safAle BE- 134	Ale	Dry	23 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.