

Short & Shoddy | Bi ère de Garde (24C) - 7.4%

Bi ère de Garde  
Author: Will Lovell

Type: All Grain

IBU : 24 (Tinseth)  
BU/GU : 0.35  
Colour : 35 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047  
Original Gravity : 1.066  
Final Gravity : 1.010

Fermentables (1.63 kg)  
1.067 kg - Bohemian Pilsner 3.7 EBC (65.5%)  
279 g - Munich I 15 EBC (17.1%)  
178 g - Brown Sugar, Dark 98.5 EBC (10.9%)  
47 g - Caramel Malt 80L 210 EBC (2.9%)  
47 g - Caravienne Malt 43.5 EBC (2.9%)  
12 g - 30 min - Steep - Chocolate Wheat 1000...

Hops (19.7 g)  
30 min - 8.4 g - Northern Brewer - 6.1% (18 IBU)  
30 min - 3.3 g - Hersbrucker - 4.3% (5 IBU)  
1 min - 4 g - Saaz - 5.2% (0 IBU)  
1 min - 4 g - Spalt Select - 2.6% (0 IBU)

Miscellaneous  
Mash - 3.37 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.51 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.04 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast  
0.5 pkg - Imperial Yeast Dieter G03

01 Brouwpunt 5L (30min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L

Mash Water : 4.32 L  
Sparge Water : 4.04 L  
Boil Time : 30 min  
Total Water : 8.36 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
Medium fermentability  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature

Fermentation Profile  
Ale  
18.9 °C - 7 days - Primary

Water Profile  
02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl))...  
Ca 82 Mg 8 Na 3 Cl 90 SO 97 HCO 17

SO/Cl ratio: 1.1  
Mash pH 5.4  
Sparge pH 6

Measurements

Mash pH  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:



35 EBC

Recipe Notes

Water Profile: Ca 82 | Mg 8 | Na 0 | SO4 97 | Cl 95

<https://brulosophy.com/2025/03/03/short-shoddy-biere-de-garde/>