

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

Bière de Garde

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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 - Caraviennne 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



35 EBC

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...
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:

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/>