

Bric-à-Brac v2 - 6.4%

Bière de Garde

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Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 0.71
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
 Original Gravity : 1.063
 Final Gravity : 1.014

Fermentables (1.59 kg)

1.122 kg - Czech Pilsen Malt 4 EBC (70.6%)
 157 g - Vienna Malt 7.9 EBC (9.9%)
 152 g - Carapils 2.6 EBC (9.6%)
 79 g - Biscuit Malt 55 EBC (5%)
 ^ The Malt Miller (UK) MAL-00-024
 79 g - Wheat White Malt 4.5 EBC (5%)

Hops (36.8 g)

60 min - 8.8 g - Brewer's Gold - 7% (28 IBU)
 15 min - 5.6 g - Strisslespalt - 4% (5 IBU)
 15 min - 5.6 g - Tettnang - 4.5% (6 IBU)
 5 min - 9 g - Tettnang - 4.5% (4 IBU)
 5 min - 7.8 g - Strisslespalt - 4% (3 IBU)

Miscellaneous

Mash - 0.67 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.34 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.66 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.7 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.71 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Lallemend (LalBrew) Voss Kveik
 ^ The Malt Miller (UK) YEA-02-048

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.77 L
 Sparge Water : 4.64 L
 Boil Time : 60 min
 Total Water : 9.41 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 52 Mg 9 Na 50 Cl 100 SO 75

SO/Cl ratio: 0.8

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

Target: ABV = 6.2 %, IBU = 44, EBC = 14, OG = 1.062, FG = 1.014.