

## Bric-à-Brac v1 - 6%

### Bière de Garde

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Type: All Grain

IBU : 38 (Tinseth)  
 BU/GU : 0.62  
 Colour : 11 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047  
 Original Gravity : 1.062  
 Final Gravity : 1.016

### Fermentables (1.57 kg)

998 g - Pilsen Malt 2.7 EBC (63.5%)  
 ^ The Malt Miller (UK) MAL-00-002  
 312 g - Vienna Malt 7.9 EBC (19.9%)  
 150 g - Carapils 2.6 EBC (9.5%)  
 56 g - Biscuit Malt 55 EBC (3.6%)  
 ^ The Malt Miller (UK) MAL-00-024  
 56 g - Wheat White Malt 4.5 EBC (3.6%)

### Hops (35.4 g)

60 min - 6.8 g - Hallertauer Mittelfrueh - 3....  
 60 min - 3.1 g - Brewer's Gold - 6.1% (9 IBU)  
 45 min - 13.1 g - Saaz - 2.8% (15 IBU)  
 10 min - 12.4 g - Styrian Goldings - 1.8% (4...

### Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.33 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 - 1.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.6 pkg - White Labs French Ale WLP072

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

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

Mash Water : 4.72 L  
 Sparge Water : 4.67 L  
 Boil Time : 60 min  
 Total Water : 9.39 L



11 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °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](http://www.ah.nl))...  
 Ca 52 Mg 9 Na 50 Cl 100 SO 75

SO/Cl ratio: 0.8

Mash pH: 5.38

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 = 38, EBC = 20, OG = 1.061, FG = 1.015.