

Farmhouse Ale

Bière de Garde

Type: All Grain

Batch Size (fermenter): 32,00 l

Boil Size: 36,21 l

Boil Time: 60 min

End of Boil Volume 34,32 l

Final Bottling Volume: 31,00 l

Fermentation: Ale, Two Stage

Taste Notes:

Date: 25/03/2019

Brewer: Luís Otávio

Asst Brewer:

Equipment: Meu Equipamento (Al, 35L)

Brewhouse Efficiency: 75,00 %

Est Mash Efficiency 77,3 %

Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
7,00 kg	Pilsner (Weyermann) (3,3 EBC)	Grain	1	81,9 %
1,00 kg	(pt) CHÂTEAU SPELT (4,9 EBC)	Grain	2	11,7 %
0,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	3	5,8 %
70,00 g	Strisslespalt [4,00 %] - Boil 60,0 min	Hop	5	20,1 IBUs
0,05 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grain	4	0,6 %
1,0 pkg	French Saison Ale (White Labs #WLP590)	Yeast	6	-

Beer Profile

Est Original Gravity: 1,063 SG

Est Final Gravity: 1,013 SG

Estimated Alcohol by Vol: 6,6 %

Bitterness: 20,1 IBUs

Est Color: 14,9 EBC

Measured Original Gravity: 1,063 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 7,0 %

Calories: 592,3 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body

Sparge Water: 23,47 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 8,55 kg

Grain Temperature: 22,2 C

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Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 22,30 l of water at 54,0 C	50,0 C	30 min
Saccharification	Heat to 66,7 C over 15 min	66,7 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge Step: Fly sparge with 23,47 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 222,53 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Two Stage

Volumes of CO2: 2,8

Carbonation Used: Bottle with 222,53 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Created with [BeerSmith](#)