



BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

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Biere de Garde

Recipe for 5 US gallons (19L)

Description: You'll quickly find this "beer for the keeping" anything but that. Rich, complex, malty and moderately strong, it'll quickly become a favorite and will be difficult to "keep" around.

Quantity	Ingredients	Comment
9 lbs	Briess Vienna Malt	
8 oz	Briess Carapils® Malt	
8 oz	White Wheat Malt	
8 oz	Briess Caramel Malt 120L	
1 oz	Mount Hood Hops	90 min boil time
1 oz	Sterling Hops	30 min boil time
½ oz	Sterling Hops	5 min boil time
1 vial	WLP072 French Ale Yeast	

Brewing Procedures:

1. Mash at 152° F for 1 hour
2. Sparge at 170° F
3. Add Mount Hood hops and boil for 60 minutes
4. Add Sterling Hops and boil for 25 minutes
5. Add aroma hops and boil for 5 minutes
6. Cool to 70° F, oxygenate wort and pitch yeast.

Fermentation:

Primary: 10 days at 68-74° F
Secondary: 4 days at 35° F
Bottle condition

Original Gravity:	1.065	Final Gravity:	1.017
Alcohol by wt:		Alcohol by vol:	6.3%
IBU:	27	Color(Lov):	18° L