



**BRIESS**<sup>®</sup>

MALT & INGREDIENTS Co.

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## Biere de Garde

Recipe for 5 US gallons (19L)

**Description:** Extra Special Malt brings new meaning to the word “complex” in this rich, complex, malty and moderately strong brew.

<b>Quantity</b>	<b>Ingredient</b>
11 lbs	Briess Vienna Malt
1.5 lbs	Briess Carapils <sup>®</sup> Malt
8.0 oz	Briess White Wheat Malt
8.0 oz	Briess Extra Special Malt
1 vial	WLP072 French Ale Yeast

**Total boil time = 90 minutes**

1. 1.0 oz Mount Hood Pelletized Hops (6%AA) – boil 90 minutes
2. 0.5 oz Sterling Pelletized Hops (7.5%AA)– boil 30 minutes
3. 0.5 oz Sterling Pelletized Hops (7.5%AA)– boil 5 minutes

**Specs:**

1. Mash at 151° F for 60 minutes.
  2. Ferment at 68° - 74° F
- Estimated OG – 1.065-1.070
3. FG 1.016-1.028
  4. IBU 35
  5. SRM 16
  6. ABV 5.4%