



BRIESS®

MALT & INGREDIENTS Co.

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La Vie d' Une Oie

Recipe for 10bbl

Description: French for "The Life of the Goose" Goose Island Brewing Co.'s chef and brew master Jared Rouben collaborated with Chef (and home brewer) Paul Virant of Vie Restaurant to create this spicy ale.

Quantity	Ingredient
400 lb	Briess Pilsen Malt
200 lb	Briess Wheat Malt
100 lb	Briess Pale Ale Malt
100 lb	Briess Bonlander® Malt
50 lb each	Briess Rye, Oats and Rice Hulls
25 lb	Briess Midnight Wheat Malt

Mash at 166° F

Total boil time = 90 minutes

90 minutes: Columbus, 8 oz.

Finishing: Ahtanum, 3#, and Sorachi Ace, 2#

Dry Hop: Ahtanum, 5#

Original Gravity: 1.019