

Biere de Garde (EX)

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

RECIPE STATS

Est. SG: 1.070

Est. FG: 1.011

IBU: 26

SRM: 9

ABV: 7.9%

INGREDIENTS

6 lbs Pilsen DME
1 lbs Sparkling Amber DME
1lb Vienna Malt
6 oz Monastique Malt
1 lb Baker's Special Honey

3 oz Tettnang Hops
1 oz Hallertau Hops

Wyeast French Saison Yeast (3711) OR
White Labs Belgian Saison (WLP565) OR
Fermentis SafAle BE-256

BREW

Heat 2-3 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag¹ and add ¼ to ½ of your

¹ You can gently squeeze the bag to get more liquid or better yet, place the bag in a colander over a separate pot and add the collected liquid to the boil.

extract². Congratulations! you've made wort. Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below³.

Add the honey at the end of the boil or in the fermenter for more honey character (see Fermentation notes)

Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons⁴ and pitch yeast.

HOP ADDITIONS

2 oz Tettnang @60 min
1 oz Hallertau, 1 oz Tettnang @0 min

FERMENTATION

Ferment at 62-65°F

If adding honey to the fermenter, add it at high krausen (typically 2-3 days after pitching yeast). You may want to dilute the honey with water to get close to the SG of the wort in the fermenter to help the honey mix better with the wort. This article has some hints about doing that (<http://beersmith.com/blog/2009/09/05/fermenting-beer-with-honey/>)

Honey can take a while to ferment. Plan on an additional 3-8 weeks so you'll want to consider moving the beer off the yeast cake and into another fermenter. Also, check your SG before packaging.

² Why not add all of it? 8 or so lbs of DME in 2-3 gallons of water makes a wort with a crazy high OG which cuts down on the hop utilization.

³ Whirlpool additions are made when the wort cools to below 198°F.

⁴ Pre-cooling 2-3 gallons of water to use for topping up will get the wort to pitching temperature faster.