

Biere de Garde (AG)

Please note: The mash and fermentation profiles 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

8 lbs Belgian Pale Malt
2 lb Munich II Malt
2 lb Vienna Malt
8 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

BREWDAY NOTES

MASH

Dough in with 16 qt of 164°F water to achieve a mash temperature of 152°F. Mash for 60 minutes. Batch sparge to achieve your pre-boil volume.

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

HOP ADDITIONS

2 oz Tettnang @60 min
1 oz Hallertau @0 min
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/br-ewing-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.