

Biere De Garde



Category: 16 - Belgian and French Ale
Subcategory: D - Bière de Garde

Author:

Kettle Volume: 6.48 gal @ 212 °F (1.066) Efficiency: 64.0%
Boil Duration: 1.5 h Attenuation: 75.0%
Evaporation: 1.12 gal
Water Volume Added: 0.0 gal
Final Volume: 5.14 gal @ 68 °F (1.080)

Ingredients:

13.25 lb (70.9%) Belgian Pils - added during mash
3.75 lb (20.1%) Munich Malt; Best Malz - added during mash
.625 lb (3.3%) Honey Malt - added during mash
.625 lb (3.3%) Biscuit Malt; Castle Malting - added during mash
.375 lb (2.0%) Caramel Malt 20L; Briess - added during mash
1 oz (0.3%) Carafa® TYPE II; Weyermann - added during mash
1.0 oz (50.0%) East Kent Goldings (5.0%) - added during boil, boiled 75 m
1.0 oz (50.0%) East Kent Goldings (5.0%) - added during boil, boiled 20 m
1 tsp Whirlfloc Tablets (Irish moss) - added during boil, boiled 10 m
1 tsp Wyeast Nutrient - added during boil, boiled 10 m
1 ea White Labs WLP670 American Farmhouse Blend

Style:

Recipe	Guideline	
Original Gravity: 1.080	1.060 - 1.080	
Terminal Gravity: 1.020	1.008 - 1.016	
Color: 14.58 SRM	6.0 - 19.0	
Alcohol: 7.9%	6.0% - 8.5%	
Bitterness: 28.4	18.0 - 28.0	

Analysis:

Efficiency: 64.0%
Kettle Gravity: 1.066
Original Gravity: 1.080

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.5%	Alcohol: 22.27 g	153.69 kcal
Terminal Extract: 1.020	1.031	Carbs: 27.86 g	105.87 kcal
		Protein: 1.95 g	7.8 kcal
% Alcohol: 7.9% ABV	6.15% ABV		Total: 267.36 kcal