

Drew's Biere de Garde AG (L

Bière de Garde (24 C)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 11 May 2011
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 35.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.54 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Ale (Dingemans) (3.3 SRM)	Grain	1	76.9 %
1 lbs	Munich (Avangard) (8.0 SRM)	Grain	2	7.7 %
1 lbs	Vienna (Avangard) (4.0 SRM)	Grain	3	7.7 %
8.0 oz	Aromatic Malt (Dingemans) (19.0 SRM)	Grain	4	3.8 %
8.0 oz	Special B (Dingemans) (147.5 SRM)	Grain	5	3.8 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.31 gal of water at 158.4 F	148.0 F	75 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.23gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.050 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Mt. Hood [6.00 %] - Boil 60.0 min	Hop	6	20.6 IBUs
1.00 oz	Spalter [4.50 %] - Boil 15.0 min	Hop	7	7.7 IBUs
1.00 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	8	0.0 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.062 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter

- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Abbaye Belgian (Lallemand/Danstar #-)	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.062 SG)
 Measure Actual Batch Volume _____ (Target: 5.25 gal)
 Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 11 May 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
 18 May 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
 Date Bottled/Kegged: 25 May 2011 - Carbonation: Bottle with 5.27 oz Corn Sugar
 Age beer for 30.00 days at 65.0 F
 24 Jun 2011 - Drink and enjoy!

Notes