

Bier De Garde

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



Kettle Volume: 13.71 gal (S.G.: 1.055)
Boil Duration: 90.0 min
Evaporation: 2.25 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal (S.G.: 1.069)

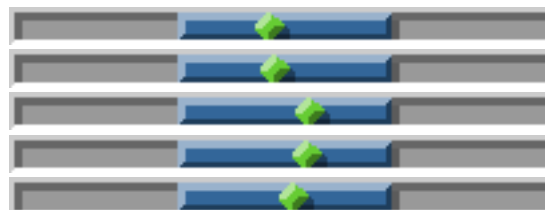
Efficiency: 85.0%
Attenuation: 83.0%
Evap/Hour: 1.5 gal

Ingredients:

3.0 tbsp 5.2 pH Stabilizer - added during mash
17.0 lb French Pilsner
4.0 lb Munich Malt
1.0 lb Aromatic Malt
1.0 lb Caramel Vienne
0.10 lb Black Malt
1.0 lb Candi Sugar Amber
1.0 oz Brewers Gold (9.0%) - added during boil, boiled 90.0 min
1.0 oz Fuggle (4.8%) - added during boil, boiled 90.0 min
2.0 tsp Irish Moss - added during boil, boiled 10.0 min
2.0 ea White Labs WLP072 French Ale Yeast

Style:

Recipe	Guideline
Original Gravity: 1.069	1.060 - 1.080
Terminal Gravity: 1.012	1.008 - 1.016
Color: 13.99 °SRM	6.0 - 19.0
Alcohol: 7.5%	6.0% - 8.5%
Bitterness: 23.4	18.0 - 28.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 16.73 °P	16.73 °P	Alcohol: 21.15 g	145.9 kcal
Attenuation: 83.0%	66.5%	Carbs: 19.8 g	75.23 kcal
Terminal Extract: 2.98 °P	5.61 °P	Protein: 1.39 g	5.54 kcal
% Alcohol: 7.5% ABV	5.89% ABW		Total: 226.68 kcal

Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

00:15:27 Dough-In
Liquor: 7.22 gal
Strike: 153.05 °F
Target: 142.0 °F
00:45:27 Rest #1
Rest: 30 min
Final: 142.0 °F
00:50:27 HERMS
Heat: 5.0 min
Target: 150.0 °F
01:50:27 Rest #2
Rest: 60 min
Final: 150.0 °F
02:05:27 HERMS
Heat: 15.0 min
Target: 170 °F
02:05:27 Sparge
Sparge Volume: 11.55 gal
Sparge Temperature: 168.0 °F
Runoff: 13.39 gal

