Biere de Garde

www.morebeer.com

KIT: 377

Extract

Brew Name:_____   Brew Date:_____

Malt Extracts / Additions:
Turn burner off before adding. Boil for 60 minutes.

9 lbs Munich Extract
2lbs Dried Malt Extract

Steeping Grain:
Use a grain bag. Add to water immediately. Remove steeping grain at 170F

1 lb   Abbey
12oz   Caramunich
8oz   White Wheat
12oz   Special B

Hops:

1 oz Northern Brewer   • *Bittering Hops boiled for   60   minutes*

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - *Add last 5 minutes of the boil*

Priming Sugar added at Bottling:
4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.080-84

Estimated SRM: 15

Estimated IBU's: 19-22

Estimated alcohol ABV %: 8

Suggested fermentation temperature: 68

Brew Day Results

Of Gallons in Fermenter: _____Yeast:_____

Original Gravity (OG):_____Yeast Strain #:_____

Temperature of wort at pitching yeast:_____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter:_____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV

Biere De Garde

KIT: 577

All Grain

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Brew Name: _____   Brew Date: _____

Grain:

13 lb	**German Pilsner**
1 lb	**Abbey**
2 lbs	**Munich**
12oz	**Caramunich**
8oz	**White Wheat**
12oz	**Special B**

Recipe based on: *70 % Mash Efficiency*

Strike Water Temperature: _____F

Mash Temperature: _____F Time:_____

Sparge Water Temperature: _____F Time:_____

Hops:

1oz   Northern Brewer

● *Bittering Hops boiled for 60 minutes*

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - *Add last 5 minutes of the boil*

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.080-84

Estimated SRM: 15

Estimated IBU's: 19-22

Estimated alcohol ABV %: 8

Suggested fermentation temperature: 66-70F

Brew Day Results

Of Gallons in Fermenter: _____Yeast:_____

Original Gravity (OG):_____Yeast Strain #*:*_____

Temperature of wort at pitching yeast:_____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter:_____

Your Final Gravity (FG): _____

*(Original Gravity - Final Gravity) * 131 = ABV%*

(-   ) * 131 =   % ABV