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MAISON DE FERME BIERE DE GARDE

OG: 1.073 **Color:** 11.6 SRM
FG: 1.016 **ABV:** 7.5%
IBU: 24.6

Extract	Weight	Percent
Pilsner LME	6 lbs	60.8
Pilsner DME	1 lb	10.1
Corn Sugar	1 lb	10.1

Steeping Grains	Weight	Percent
Red X Malt	1lbs	10.1
CaraVienna	12oz	7.6
Black Patent	2oz	1.3

Hops	Weight	IBU
Strisselspalt, 60 min	2 oz	24.6

Yeast

White Labs WLP036 German Alt, Wyeast 1007 German Ale, Imperial G02 Kaiser

Additional - Priming Sugar, Bottle Caps, Grain Bags, Hop Socks

From the BJCP Style Guidelines (bjcp.org) Category 24C - Bière de Garde

A traditional artisanal farmhouse ale from Northern France brewed in early spring and kept in cold cellars for consumption in warmer weather. It is now brewed year-round. Related to the Belgian Saison style, the main difference is that the Bière de Garde is rounder, richer, sweeter, malt-focused, often has a "cellar" character, and lacks the spicing and tartness of a Saison.

Medium to high malt flavor often with a toasty, toffee-like or caramel sweetness. Malt flavors and complexity tend to increase as beer color darkens. Low to moderate esters and alcohol flavors. Medium-low hop bitterness provides some support, but the balance is always tilted toward the malt. The malt flavor lasts into the finish but the finish is medium-dry to dry, never cloying. Alcohol can provide some additional dryness in the finish. Low to no hop flavor, although paler versions can have slightly higher levels of herbal or spicy hop flavor (which can also come from the yeast). Smooth, well-lagered character. No diacetyl.

Vital Statistics:	OG: 1.060 – 1.080	SRM: 6 – 19
IBUs: 18 – 28	FG: 1.008 – 1.016	ABV: 6 – 8.5%

Commercial Examples: Jenlain (amber), Jenlain Bière de Printemps (blond), St. Amand (brown), Ch'Ti Brun (brown), Ch'Ti Blond (blond), La Choulette (all 3 versions), La Choulette Bière des Sans Culottes (blond), Saint Sylvestre 3 Monts (blond), Biere Nouvelle (brown), Castelain (blond), Jade (amber), Brasseurs Bière de Garde (amber), Southampton Bière de Garde (amber), Lost Abbey Avante Garde (blond)

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
8.5lbs Belgian Pilsen Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Decrease bittering hops to 1.5oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
