

ARES' BIÈRE DE MARS (All Grain)

Official NORTHERN BREWER Instructional Document

Known as Ares to the Greeks and Mars to the Romans, the God of war and agriculture lends his name to this farmhouse ale that pays tribute to the Bière de Mars style—a rare subtype of the French Bière de Garde. It pours amber red and is capped by white foam. Low bitterness emphasizes the malt character—rich yet mellow with undertones of toasty toffee. French Saison yeast creates a decidedly dry finish with distinctive farmhouse funkiness that is accented by the subtle herbal and fruity notes of French Strisselspalt hops. Full-flavored yet easy-drinking, it's perfectly suited for the transition into the growing season, from the cold months of winter to the fertile days of spring.

O.G: 1.056 READY: 6 WEEKS

Suggested fermentation schedule:

- 2 weeks primary, 2 weeks secondary,
2 weeks bottle conditioning

MASH INGREDIENTS

- 5 lbs Franco Belges Pilsner Malt
- 5 lbs Franco Belges Vienne Malt
- 12 oz Belgian Cara 20 Malt
- 4 oz Aromatic Malt
- 4 oz Franco Belges Kiln Coffee

BOIL ADDITIONS & TIMES

- 1.25 oz French Strisselspalt (60 min)
- 0.75 oz French Strisselspalt (5 min)

YEAST

- **DRY YEAST (DEFAULT):**
Danstar Belle Saison. Optimum temp: Above 63°F
- **LIQUID YEAST OPTION**
Wyeast 3711 French Saison.
Optimum temp: 65-77° F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.25 oz French Strisselspalt (60 min)

0.75 oz French Strisselspalt (5 min)

YEAST

DRY YEAST (DEFAULT):

Danstar Belle Saison. Optimum temp: Above 63°F

LIQUID YEAST OPTION

Wyeast 3711 French Saison. Optimum temp: 65-77° F

BREWERS NOTE:

We recommend fermenting on the cool side of the yeasts temperature range to help suppress ester formation and allow the malt to come through more. Don't worry, the selected yeast strains are aggressive fermenters and will have no trouble fully attenuating.