

# BIERE DE GARDE (All Grain)

Official NORTHERN BREWER Instructional Document

Bière de Garde has its origins in northern France and is intended to be cellared for many months. Bronze in color, this beer has a clean and caramelly profile, malty palate, smooth body, and respectable alcohol content. Our Bière de Garde kit is fermented 'steam style', by a lager yeast fermented at warmer ale temperatures. To further enhance the clean malt character, this beer should be cold-conditioned in the bottle for two months before serving.

## O.G: 1.063 READY: 3 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 2 weeks cold secondary; 2 weeks warm bottle conditioning (for carbonation); extended cold bottle aging

## MASH INGREDIENTS

- 10 lbs. Belgian Pilsner Malt
- 2 lbs. German Vienna Malt
- 0.5 lbs. Dingemann's Aromatic
- 0.5 lbs. Gambrinus Honey Malt

## BOIL ADDITIONS & TIMES

- 1 oz. Styrian Goldings (Celeia) (60 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Saflager S-23.  
Optimum temperature: 60-72°F
- **LIQUID YEAST OPTION:**  
Wyeast #2112 California Lager Yeast.  
Optimum temperature: 58-68°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: OPTION A

### TRADITIONAL MULTI STEP

Glucan Rest: 112° F for 20 minutes

Protein Rest: 130° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

## MASH SCHEDULE: OPTION B

### SINGLE INFUSION

Sacch' Rest: 149° F for 75 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz. Styrian Goldings (Celeia) (60 min)

## YEAST

### DRY YEAST (DEFAULT):

Saflager S-23.

Optimum temperature: 60-72°F

### LIQUID YEAST OPTION:

Wyeast #2112 California Lager Yeast.

Optimum temperature: 58-68°F