

FARMHOUSE BIÈRE DE TABLE (All Grain)

Official NORTHERN BREWER Instructional Document

The real deal – they don't make them like this anymore. Like its close cousin Belgian saison, the farmhouse ales of northern France were rustic ales brewed on-site to sustain and refresh workers. But unlike today's "de luxe" versions, with their high starting gravities and potent alcohol content, the originals were "petite bieres" of modest gravity, so the imbiber could finish the plowing instead of finishing by getting plowed. Like our Petite Saison d'Ete kit, the Biere de Table will yield a low-alcohol but very flavorful beer for immediate consumption; unlike a fruity, funky saison, however, this farmhouse style combines restrained esters with clean malt character, straddling the line between a lager and ale. With a deep golden color, Biere de Table delivers sweet grain aromatics recalling herb-infused honey at an abv of just over 4%.

OG 1.043 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. Belgian Pilsner
- 0.5 lbs Gambrinus Honey Malt

BOIL ADDITIONS & TIMES

- 1 oz. Tradition (First Wort)

YEAST

- If you chose liquid yeast:
WYEAST #3725 BIER DE GARDE.
Optimum temperature: 70-84°F

MASH SCHEDULE:

Sacch' Rest: 151° F for 60 minutes

Mashout: 168° F for 5 minutes

BOIL ADDITIONS & TIMES

1 oz. Tradition (First Wort)

YEAST

If you chose liquid yeast:

WYEAST #3725 BIER DE GARDE.

Optimum temperature: 70-84°F