

# LOVE2BREW

## BIERE DE GARDE BRUN (ALL-GRAIN) 2.5 GALLON



Our true-to-style Bière de Garde Brun is a strong, malt forward ale that bring you back to beer cellars of older times. Your brew will pour a copper color with an off-white head that releases a bouquet of slight floral and slight spicy alcoholic aromas. Rich malts provide flavors of toffee, raisins, and slight prune while the Belgian and farmhouse yeast blend contributes additional fruitiness and a slight musty funk that is characteristic of this style of beer. Historically brewed in Northern France during the early spring, this beer style has a long history that will fit in well at your home as you make new history sharing this brew with friends and family!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 4 Weeks Bottle Conditioning
- Original Gravity: 1.069
- 7.5% ABV (Estimated)
- IBUs: 30.3
- SRM: 14.3 (Copper)
- 60 Minute Boil

### HOMEBREW KIT CONTENTS

#### Malts & Specialty Grains

- 4.5 lb. Belgian Pilsner Malt
- 1 lb. German Light Munich
- 8 oz. Aromatic Malt
- 4 oz. Special B

#### Hops

- 1/4 oz. Nugget (Bittering)
- 3/4 oz. Czech Saaz (Aroma)

#### Yeast Choices

- Safale BE-256 Ale Yeast
- Dry Abbaye Ale Yeast
- White Labs Abbey Ale Yeast (WLP530)
- Wyeast Belgian Abbey Ale II (1762)

- White Labs American Farmhouse Ale (WLP670)

#### Other

- 2 oz. Priming Sugar
- 1 lb. Amber Candi Syrup

### MASH INGREDIENTS:

- 4.5 lb. Belgian Pilsner Malt
- 1 lb. German Light Munich
- 8 oz. Aromatic Malt
- 4 oz. Special B

### MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

### BOIL ADDITIONS

- 1/2 oz. Nugget (60 Minutes)
- 4 oz. Amber Candi Syrup (15 Minutes)
- 1.5 oz. Czech Saaz (10 Minutes)

### NOTES:

Optional: If you have the ability to control your fermenting temperature start the beer at 60°F and ramp the temperature up to 68°F over the first week.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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