



# RECIPES

# BIERE DE GARDE WITH LALBREW® BELLE SAISON 30L



STEP 1

## LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>27</b>
<b>Beg Kettle Vol</b>	<b>30</b>
L:G	3.1
<b>Mashing in Liquor</b>	<b>25</b>
Lauter	0
<b>Sparge Liquor</b>	<b>14</b>
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

## MALT

<b>Original Gravity/Plato</b>	<b>1,0590</b>	<b>14,5</b>
BME (premised)	0.850	
<b>Colour (Lovibond)</b>	<b>5 to 8</b>	

EXTRACT (KG): 4.15

WEIGHT OF MALT (KG)

<b>Pils</b>	<b>5.06</b>
<b>Wheat</b>	<b>0.75</b>
<b>Rye</b>	<b>0.30</b>
<b>TOTAL</b>	<b>6.12</b>

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
<b>Pilsner</b>	0.830	0.800	0.680	3.1	3.3
<b>Wheat</b>	0.120	0.780	0.663	3.0	0.5
<b>Rye</b>	0.05	0.8	0.680	4	0.3
<b>TOTAL</b>					<b>4.0</b>



## TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>149</b>	<b>65.0</b>
<b>Strike Temp</b>	<b>161</b>	<b>71.5</b>
Sparge Temp	174	78.9

SPARGE ACID

NONE

## FONT LEGEND

**Temp**  
Gravity/Brewing parameters  
**Water**  
**Malts**  
**Hops**  
**Yeast**



STEP 3

## HOPS

**Kettle Boil Time: 90 Min**

Hop Additions: 3

**IBUs: 25**

Irish Moss @ 30 min before knock-out: 1.5 G (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
<b>Saaz</b>	0,05	<b>45</b>	0.200	0.850	21.25	<b>57</b>
<b>Hull Melon</b>	0,07	<b>20</b>	0.015	0.100	2.50	<b>64</b>
<b>Hull Melon</b>	0,07	<b>5</b>	0.010	0.050	2.50	<b>48</b>
					<b>TOTAL</b>	<b>170</b>



STEP 4

## YEAST

<b>Yeast Type/Number</b>	<b>Lalbrew® Belle Saison</b>
<b>Fermentation Temp</b>	<b>22°C</b>



## NOTES

• **Non-filtered**

\* recipe designed for additons such as pepper, citrus fruit, etc.