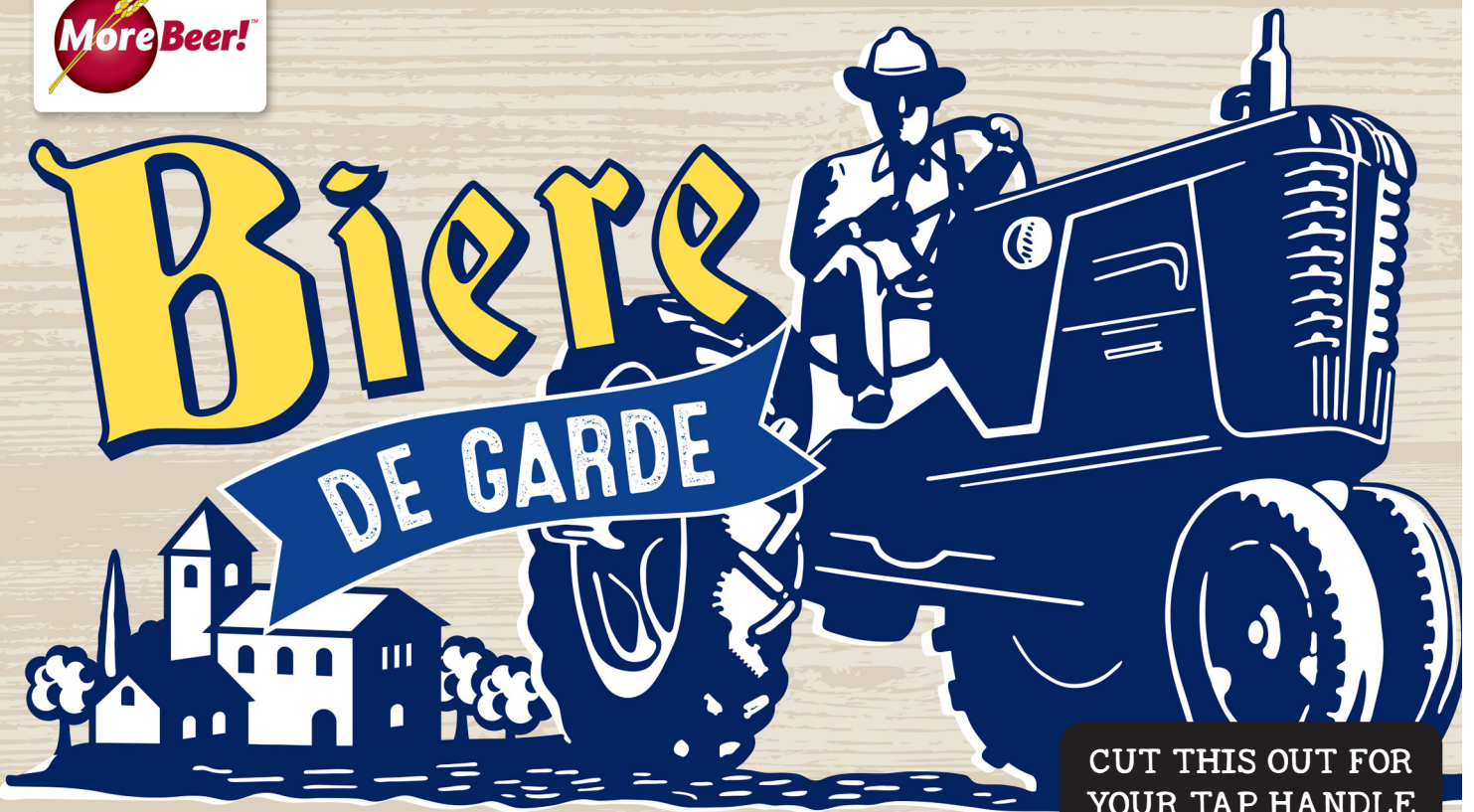




Biere

DE GARDE



CUT THIS OUT FOR YOUR TAP HANDLE

BIERE DE GARDE

SUGGESTED YEAST

White Labs: WLP400 Belgian Wit
Wyeast: 2124 Bohemian Lager
Omega: OYL004 West Coast Ale I
CellarScience Dry: MONK
Lallemand Dry: Abbaye Belgian

LME KIT

- 9 lbs Munich Liquid Malt Extract
- 2 lbs Dry Malt Extract

SPECIALTY MALTS:

- 1 lb Abbey
- 12 oz Caramel Munich
- 12 oz Special B
- 8 oz White Wheat

ALL-GRAIN KIT

- 13 lbs Pilsner
- 2 lbs Munich

SPECIALTY MALTS:

- 1 lb Abbey
- 12 oz Caramel Munich
- 12 oz Special B
- 8 oz White Wheat

HOPS

- 1 oz Northern Brewer - Boil 60 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT377

BIERE DE GARDE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. If you've selected a lager yeast for this kit, we recommend a fermentation temperature in the 58–62°F range. If you've selected an ale yeast, we recommend a fermentation temperature in the 62–66°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

BIERE DE GARDE KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

LEARN MORE

Over 250 Articles at
morebeer.com/articles
&
Over 125 Videos at
morebeer.com/videos

BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BEER STATS

EST. ORIGINAL GRAVITY

1.080–84

ACTUAL O.G.

SRM: 15

IBU'S: 19–22

EST. ABV %: 8

ACTUAL ABV %:

DATE BREWED:

NOTES:

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!