

Original Recipe by:
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GAVROCHE FRENCH RED ALE

BREW DAY

| Stage/Time | Type | Qty | Name | %AA | %/IBU |
|------------|----------|------------|------------------------|------|-------|
| Mash | Grain | 6 lb | Briess Goldpils Vienna | - | 44% |
| | | 5 lb 10 oz | Briess Heritage Gold | - | 42% |
| | | 14 oz | Briess Victory | - | 7% |
| | | 9.5 oz | Gambrinus Dark Munich | - | 4% |
| | | 6 oz | Briess Crystal Red | - | 3% |
| Boil/60min | Hop | 0.44 oz | Calypso | 12% | 15.8 |
| Boil/15min | Fining | 1 tablet | Whirlfloc | - | - |
| | Nutrient | ½ tsp | Yeast nutrient | - | - |
| Whirlpool | Hop | 3.4 oz | Saaz | 2.9% | 7.2 |



Bière de Garde (24C)

Original Gravity: 1.060 – 1.080 SG

Final Gravity: 1.008 – 1.016 SG

Bitterness: 18 – 28 IBUs

ABV: 6.0 – 8.5%

SRM: 6 - 19

Overall Impression: A fairly strong, malt-accentuated, lagered artisanal beer with a range of malt flavors appropriate for the color. All are malty yet dry, with clean flavors and a smooth character. Prominent malty sweetness, often with a complex, light to moderate intensity, toasty-bready-rich malt character and low esters.

FERMENTATION AND BEYOND

| Stage | Type | Qty | Name | Notes |
|-------|-------|-------|-------------------|----------------|
| Pitch | Yeast | 1 pkg | WLP023 Burton Ale | Ferment @ 70°F |

TARGET STATS

| | |
|------------|-------|
| Batch Size | 5 gal |
| OG | 1.068 |
| FG | 1.011 |
| ~%ABV | 7.4 |
| Efficiency | 84 |
| IBU | 23 |
| SRM | 21 |

BREW NOTES

| | |
|----------------|---------|
| Mash Temp | 148°F |
| Mash Duration | 40 min |
| Boil Volume | 6.8 gal |
| Boil Duration | 60 min |
| Whirlpool Temp | 195°F |
| Whirlpool Time | 20 min |

Notes