

## Trois Monts (clone) - 8.4%

### Bière de Garde

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Type: All Grain

IBU : 19 (Tinseth)  
 BU/GU : 0.25  
 Colour : 12 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.049  
 Original Gravity : 1.074  
 Final Gravity : 1.010

### Fermentables (1.77 kg)

1.301 kg - Europils Malt 3.4 EBC (73.7%)  
 131 g - Vienna Malt 7.8 EBC (7.4%)  
 109 g - Chateau Biscuit 45 EBC (6.2%)  
 ^ Lot # 5425000394839  
 ^ Brouwmaatje (NL) BM-BL.051.098.2/1  
 90 g - Dextrose 2 EBC (5.1%)  
 90 g - 10 min - Boil - Honey 2 EBC (5.1%)  
 44 g - Carapils/Carafoam 3.9 EBC (2.5%)

### Hops (13.9 g)

45 min - 7.8 g - East Kent Goldings - 5.4% (1...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 6.1 g - Tettnang - 4.5% (1 IBU)

### Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 5.31 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.04 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.96 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.43 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.3 pkg - Lallemend (LalBrew) Farmhouse

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.76 L  
 Sparge Water : 4.64 L  
 Boil Time : 60 min  
 Total Water : 9.4 L



12 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

00 Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 108 Mg 12 Na 6 Cl 127 SO 129

SO/Cl ratio: 1  
 Mash pH: 5.39  
 Sparge pH: 6

### Measurements

Mash pH:  
 Boil Volume:  
 Pre-Boil Gravity:  
 Post-Boil Kettle Volume:  
 Original Gravity:  
 Fermenter Top-Up:  
 Fermenter Volume:  
 Final Gravity:  
 Bottling Volume:

### Recipe Notes

Target: ABV = 8.4%, IBU = 23, EBC = 12.8, OG = 1.074, FG = 1.010, BU/GU = 0.31, BHE = 72.8%.

### Water Profile:

Ca2+ 114  
 Mg2+ 12  
 Na+ 6  
 Cl- 126  
 SO42- 128

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## Recipe Notes

HC03- 43