



# Ferme Fatale Bière de Garde (All Grain)



Mystery and seduction surround this bewitching artisanal farmhouse ale, and with the first demure flash of enchanting amber, you'll be hooked. But soon, as the flirty effervescence ascends the tulip, drawing velvety fingers along those luscious curves, you'll feel your self-control begin to crumble as you draw this beauty up to your lips, where the round and rich malt sweetness ensnares your desire. And those beguiling butterflies fluttering in your stomach are quickly anesthetized by the soothing warmth as those irresistible charms ensnare you as a lover. But be en garde, for this seductive farmhouse temptress will lure you with captivating beauty but will entangle you in dangerous situations.

### Just the Facts, Ma'am:

BJCP Style: 16D. Bière de Garde  
Original Specific Gravity: 1.074 - 1.078  
Final Specific Gravity: 1.006 - 1.010  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 8.9%  
Color: 6 SRM (Flush with seductive amber!)  
International Bittering Units: 25  
Time to Awesome Drinkability: 8 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

10.4 lbs Pilsner Malt  
0.8 lb Light Wheat Malt  
5 oz Caravienne Malt  
4 oz Amber Malt  
1 lb Light Candy Sugar (Add to beginning of boil)

#### Hops & Hop Addition Schedule:

1 oz Hallertau Hops (Bittering, 60 Minutes)  
½ oz Tettnanger Hops (Bittering, 60 Minutes)  
½ oz Tettnanger Hops (Bittering & Flavor, 30 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Safale US-05 Ale Yeast or Lalbrew Nottingham Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

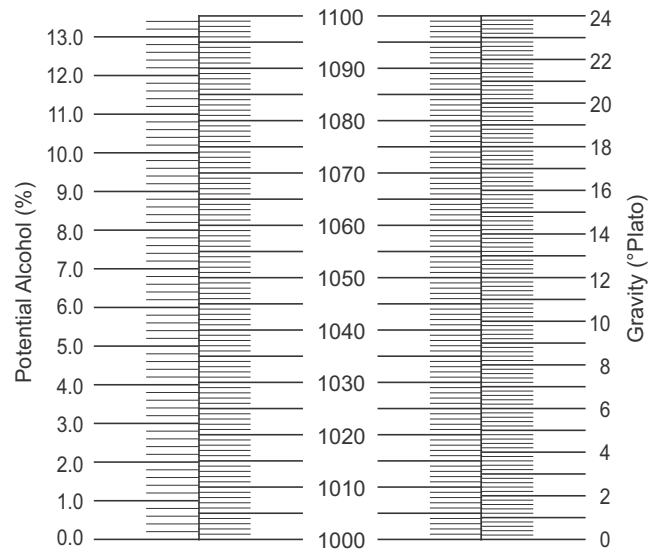
### Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

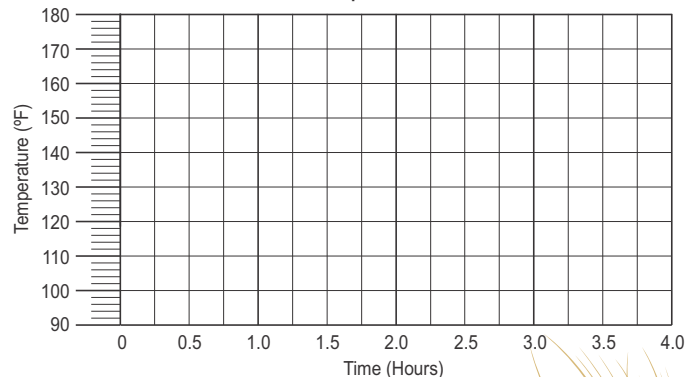
### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )

### OG



### Mash Temperature and Time



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