

SUR LIE unfiltered pilsner

Bon Marché Brasserie Rich Higgins, Brewmaster

Essentially a German pilsner, but brewed with French malts, French hops, and served unfiltered to celebrate the beer cellar and the rustic flavors of the French countryside. Without the yeastiness, the beer would be a little thin, bitter, and austere, so the unfiltered yeast softens it wonderfully. "Sur lie" means "on the yeast" in French, and refers to the doughy, nutty flavors that lees aging lends to Champagnes and other white wines.

ANALYTICAL TARGETS

- OG: 10.5° P
- FG: <1.8° P
- Attenuation: 83%
- IBU: 32
- ABV: 4.8%

BREWING LIQUOR

San Francisco tap water (soft, 7.5-8.0 pH), unfiltered, with no additions of salts or acids

MALT BILL AND MASHING

- 82.1% Malteries Franco-Belges Pilsen Malt (1.7° L)
- 14.9% Rahr 6-Row Malt (2.3° L)
- 3.0% Weyermann Acidulated Malt (2.5° L)
- Single infusion mash at 147° F

KETTLE BOIL AND HOPPING

- Total of 60-minute boil
- 60 mins before knock-out: Aramis (6.1% AA) for ~20 BUs
- 60 mins before knock-out: Strisselspalt (2.6% AA) for ~10 BUs
- 5 mins before knock-out: Aramis (6.1% AA) for ~1 BU
- 5 mins before knock-out: Strisselspalt (2.6% AA) for ~1 BU

YEAST

- GigaYeast 005 Golden Gate Lager strain, or any other well-attenuating, low-flocculating lager yeast
- you want very high viability of your yeast and good aeration of the wort

FERMENTATION AND AGING

- 50-55° F (5-7 days)
- after primary: diacetyl rest at 45° F (2-3 days)
- full lagering period to dissipate sulfur, acetaldehyde and diacetyl

FINING/FILTRATION

None

PAIRING RECOMMENDATIONS

mussels, salads, charcuterie, Alpine cheeses, croque monsieur