

RIVIERA Provençal pale ale

Bon Marché Brasserie Rich Higgins, Brewmaster

How would a brewer from the south of France brew an IPA? Probably with French malt, French hops, and the utmost of elegance from herbal aromatics. Adding a dash of herbes de Provence lends un petit soupçon of Provençal terroir. This beer is bitter, but not overly so, and retains a great affinity for many types of food.

ANALYTICAL TARGETS

- OG: 13.5° P
- FG: <1.8° P
- Attenuation: 86%
- IBU: 50
- ABV: 6.3%

BREWING LIQUOR

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

MALT BILL AND MASHING

- 59.1% Malteries Franco-Belges Pilsen Malt (3.3° L)
- 16.9% Best Wheat Malt (2.3° L)
- 16.9% Malteries Franco-Belges Special Aromatic Malt (4.3° L)
- 4.0% Malteries Franco-Belges Special Carawheat Malt (26.5° L)
- 3.1% 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 ~32 BUs
- 30 mins before knock-out: Aramis (2.6% AA) for ~14 BUs
- 5 mins before knock-out: Strisselspalt (2.6% AA) for ~3 BUs
- Whirlpool hops: Strisselspalt (2.6% AA) for ~1 BU

YEAST

- White Labs 001 strain, or any other well-attenuating, low-ester ale yeast
- you want very high viability of your yeast and good aeration of the wort

FERMENTATION AND AGING

- 68-70° F (2-4 days) - add dry hops in final day of primary
- after primary: diacetyl rest at 45° F (2-3 days)
- full lagering period to dissipate sulfur, acetaldehyde and diacetyl

DRY-HOPPING AND HERB ADDITIONS:

- dry hop near the end of primary fermentation with Aramis hops, 1 pound per barrel of beer
- for the herbs: the goal is to impart subtle herbal/floral/green flavor and aroma to the beer — not to make it overly herbal or a gruit
- dried herbes de Provence blend: I used SF Herb Company's blend: rosemary, thyme, savory, fennel seed, basil, lavender, and marjoram
- amount/rate: make an herb tea with 1 oz. dry herbs per barrel of beer, simmered for 1 minute in 3 fluid oz. water per ounce of herbs.
- add the herb tea to the beer during the beer's aging

FINING/FILTRATION

Finings used: Biofine Clear

PAIRING RECOMMENDATIONS

seafood (finfish and shellfish), poultry, pork, cheeses, breads, beans, salads, pastas; the beer likes almost everything savory other than dark meats and tomatoes