

#123 Barley Wine

English Barleywine (19 B)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 22,83 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Ale, Single Stage

Date: 29 Apr 2018
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 80,00 %
Est Mash Efficiency: 80,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	50,6 %
2,50 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	2	31,6 %
0,70 kg	Biscuit Malt (45,3 EBC)	Grain	3	8,9 %
0,50 kg	Caraaroma (256,1 EBC)	Grain	4	6,3 %
0,20 kg	Extra Special (Briess) (256,1 EBC)	Grain	5	2,5 %
10,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	13,7 IBUs
35,00 g	Summer [6,20 %] - Boil 30,0 min	Hop	7	14,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
50,00 g	East Kent Goldings (EKG) [6,02 %] - Boil 10,...	Hop	9	10,4 IBUs
1,0 pkg	Newcastle Dark Ale Yeast (Mangrove Jack's...)	Yeast	10	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,093 SG
Est Final Gravity: 1,028 SG
Estimated Alcohol by Vol: 8,7 %
Bitterness: 38,5 IBUs
Est Color: 49,5 EBC

Measured Original Gravity: 1,080 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 9,3 %
Calories: 764,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 2 Step, Medium Body
Sparge Water: 12,57 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,37
Measured Mash PH: 5,20

Total Grain Weight: 7,90 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 19,37 l of water at 54,3 C	50,0 C	30 min
Saccharification	Heat to 66,7 C over 15 min	66,7 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 12,57 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Første bryg på Brewster Beacon

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