

#131 10 års Jubilæumsbryg

English Barleywine (19 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 28,88 l
Boil Time: 120 min
End of Boil Vol: 22,88 l
Final Bottling Vol: 21,00 l
Fermentation: Ale, Single Stage

Date: 22 Feb 2019
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 87,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	49,9 %
4,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	39,9 %
0,50 kg	Biscuit Malt (45,3 EBC)	Grain	3	5,0 %
0,25 kg	Caramel/Crystal Malt - 80L (157,6 EBC)	Grain	4	2,5 %
0,15 kg	Special Roast (98,5 EBC)	Grain	5	1,5 %
0,07 kg	Carafa Special II (Weyermann) (817,5 EBC)	Grain	6	0,7 %
0,05 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	7	0,5 %
15,00 g	Target [12,17 %] - Boil 60,0 min	Hop	8	13,3 IBUs
20,00 g	Chinook [13,00 %] - Boil 30,0 min	Hop	9	14,5 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	10	-
35,00 g	East Kent Goldings (EKG) [6,02 %] - Boil 10,...	Hop	11	5,5 IBUs
30,00 g	Chinook [13,00 %] - Boil 1,0 min	Hop	12	1,2 IBUs
1,0 pkg	UK Dark Ale (Mangrove Jack's #M03)	Yeast	13	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	14	-
25,00 g	Oak Chips, French, Medium Roast (Secondar...	Flavor	15	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,119 SG
Est Final Gravity: 1,039 SG
Estimated Alcohol by Vol: 10,7 %
Bitterness: 34,5 IBUs
Est Color: 39,0 EBC

Measured Original Gravity: 1,114 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 13,9 %
Calories: 1129,3 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 12,77 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,54
Measured Mash PH: 5,20

Total Grain Weight: 10,02 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
Saccharification	Add 28,14 l of water at 75,2 C	68,9 C	40 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 12,77 l water at 75,6 C

Mash Notes: 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

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