

#138 Barley Wine

English Barleywine (19 B)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 24,17 l
Boil Time: 100 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 18,80 l
Fermentation: Ale, Single Stage

Date: 25 Aug 2019
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	46,3 %
3,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	34,7 %
0,40 kg	Biscuit Malt (45,3 EBC)	Grain	3	4,6 %
0,20 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	2,3 %
0,15 kg	Peat Smoked Malt (5,5 EBC)	Grain	5	1,7 %
0,15 kg	Special Roast (98,5 EBC)	Grain	6	1,7 %
0,10 kg	Carafa Special II (Weyermann) (817,5 EBC)	Grain	7	1,2 %
0,64 kg	Syrup, Dark (Hjemmelavet) (400,0 EBC)	Sugar	8	7,4 %
11,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	9	12,8 IBUs
17,00 g	Chinook [13,00 %] - Boil 30,0 min	Hop	10	13,9 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	11	-
40,00 g	Chinook [13,00 %] - Boil 3,0 min	Hop	12	5,8 IBUs
1,0 pkg	UK Dark Ale (Mangrove Jack's #M03)	Yeast	13	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	14	-
40,00 g	Oak Chips, Hard Roast, US (Secondary 0,0...	Flavor	15	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,106 SG
Est Final Gravity: 1,029 SG
Estimated Alcohol by Vol: 10,4 %
Bitterness: 32,5 IBUs
Est Color: 66,2 EBC

Measured Original Gravity: 1,104 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 12,6 %
Calories: 1018,7 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 11,31 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,56
Measured Mash PH: 5,20

Total Grain Weight: 8,64 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 22,06 l of water at 75,3 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 11,31 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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