

#148 KHBF 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: 16 Aug 2020
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	55,2 %
2,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	27,6 %
0,25 kg	Caraaroma (256,1 EBC)	Grain	3	3,4 %
0,25 kg	Special Roast (98,5 EBC)	Grain	4	3,4 %
0,20 kg	Peat Smoked Malt (5,5 EBC)	Grain	5	2,8 %
0,10 kg	Carafa Special II (Weyermann) (817,5 EBC)	Grain	6	1,4 %
10,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	7	12,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	8	-
35,00 g	Chinook [13,00 %] - Boil 10,0 min	Hop	9	15,8 IBUs
35,00 g	Chinook [13,00 %] - Boil 5,0 min	Hop	10	8,7 IBUs
1,0 pkg	British Ale Yeast (Mangrove Jack's #M07)	Yeast	11	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	12	-
0,45 kg	Honey (2,0 EBC)	Sugar	13	6,2 %

Gravity, Alcohol Content and Color

Est Original Gravity: 1,087 SG
Est Final Gravity: 1,024 SG
Estimated Alcohol by Vol: 8,3 %
Bitterness: 36,9 IBUs
Est Color: 41,2 EBC

Measured Original Gravity: 1,084 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 9,8 %
Calories: 805,5 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Full Body
Sparge Water: 11,91 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,52
Measured Mash PH: 5,20

Total Grain Weight: 7,25 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 18,93 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 11,91 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

Volumes of CO2: 2,3
Carbonation Est: Keg with 12,54 PSI
Carbonation (from Meas Vol): Keg with 12,54 PSI

Fermentation: Ale, Single Stage
Fermenter:

Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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