

#163 Efterårs BW

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: 28 Aug 2022
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	Volume
6,30 kg	Pale Malt Fuglsang (10,0 EBC)	Grain	1	65,6 %	4,11 L
1,70 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	17,7 %	1,11 L
0,50 kg	Barley, Flaked (3,3 EBC)	Grain	3	5,2 %	0,33 L
0,30 kg	Biscuit Malt (45,3 EBC)	Grain	4	3,1 %	0,20 L
0,30 kg	Special Roast (98,5 EBC)	Grain	5	3,1 %	0,20 L
0,20 kg	Caramel Rye (Weyermann) (69,0 EBC)	Grain	6	2,1 %	0,13 L
0,10 kg	Peat Smoked Malt (5,5 EBC)	Grain	7	1,0 %	0,07 L
0,20 kg	Cassonade [Boil] (900,0 EBC)	Sugar	8	2,1 %	0,13 L
20,00 g	Brewer's Gold, UK [8,50 %] - Boil 60,0 min	Hop	9	13,3 IBUs	-
30,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 30,0 min	Hop	10	10,3 IBUs	-
40,00 g	East Kent Goldings (EKG) [5,70 %] - Boil 10,0 min	Hop	11	6,5 IBUs	-
1,0 pkg	Workhorse Beer Yeast (Mangrove Jack's #M10)	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,118 SG
Est Final Gravity: 1,045 SG
Estimated Alcohol by Vol: 10,0 %
Bitterness: 30,0 IBUs
Est Color: 54,2 EBC

Measured Original Gravity: 1,115 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 12,9 %
Calories: 1153,5 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step,
Medium Body
Sparge Water: 7,73 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,55
Measured Mash PH: 5,20

Total Grain Weight: 9,60 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 25,71 L of water at 72,8 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 7,73 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
Fermenter:

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

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

Tappedato 29-09-2022

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