

# #55 Barley Wine 1

English Barleywine

**Type:** All Grain

**Batch Size (fermenter):** 22,00 l

**Boil Size:** 25,81 l

**Boil Time:** 60 min

**End of Boil Volume** 23,92 l

**Final Bottling Volume:** 21,20 l

**Fermentation:** Ale, Single Stage

**Taste Notes:**

**Date:** 04-09-2013

**Brewer:** Thomas Nørgaard

**Asst Brewer:**

**Equipment:** 50L gryde

**Brewhouse Efficiency:** 83,00 %

**Est Mash Efficiency** 86,8 %

**Taste Rating(out of 50):** 30,0

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
6,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	64,2 %
1,25 kg	DMG München (15,0 EBC)	Grain	2	13,4 %
0,50 kg	Biscuit Malt (45,3 EBC)	Grain	3	5,3 %
0,50 kg	DMG Lys Karamel (125,0 EBC)	Grain	4	5,3 %
0,25 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	5	2,7 %
0,25 kg	Special B Malt (354,6 EBC)	Grain	6	2,7 %
0,10 kg	Carared (39,4 EBC)	Grain	7	1,1 %
21,00 g	Agnus [12,50 %] - Boil 60,0 min	Hop	8	20,9 IBUs
25,00 g	Perle [6,76 %] - Boil 30,0 min	Hop	9	9,4 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	10	-
27,00 g	East Kent Goldings [7,04 %] - Boil 10,0 min	Hop	11	5,0 IBUs
111,70 g	BrewBody (Boil 5,0 mins)	Other	12	-
1,0 pkg	British Ale (White Labs #WLP005) [35,49 ml]	Yeast	13	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	14	-
0,50 kg	Dansukker Stor Brun Kandis (140,0 EBC)	Sugar	15	5,3 %

## Beer Profile

**Est Original Gravity:** 1,103 SG

**Est Final Gravity:** 1,028 SG

**Estimated Alcohol by Vol:** 10,0 %

**Bitterness:** 35,3 IBUs

**Est Color:** 47,7 EBC

**Measured Original Gravity:** 1,098 SG

**Measured Final Gravity:** 1,010 SG

**Actual Alcohol by Vol:** 11,7 %

**Calories:** 953,7 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Full Body

**Sparge Water:** 11,60 l

**Sparge Temperature:** 75,6 C

**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 9,35 kg

**Grain Temperature:** 22,2 C

**Tun Temperature:** 22,2 C

**Mash PH:** 5,10

### Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 25,08 l of water at 54,2 C	50,0 C	30 min
Saccharification	Decoct 11,83 l of mash and boil it	68,9 C	30 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

**Sparge Step:** Fly sparge with 11,60 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

**Volumes of CO2:** 2,3

**Pressure/Weight:** 12,54 PSI

**Carbonation Used:** Keg with 12,54 PSI

**Keg/Bottling Temperature:** 7,2 C

**Age for:** 30,00 days

**Fermentation:** Ale, Single Stage

**Storage Temperature:** 18,3 C

### Notes

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