

#64 Julebryg 2014 - Barley Wine

English Barleywine (19 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 24,77 l
Boil Time: 60 min
End of Boil Vol: 22,88 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 07 Jun 2014
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: 50L gryde
Efficiency: 83,00 %
Est Mash Efficiency: 87,2 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	57,8 %
1,50 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	17,3 %
0,50 kg	Biscuit Malt (45,3 EBC)	Grain	3	5,8 %
0,50 kg	Wheat, Torrified (3,3 EBC)	Grain	4	5,8 %
0,30 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	5	3,5 %
0,25 kg	DMG Lys Karamel (125,0 EBC)	Grain	6	2,9 %
0,15 kg	Carared (39,4 EBC)	Grain	7	1,7 %
0,45 kg	Treacle (197,0 EBC)	Extract	8	5,2 %
36,00 g	Brewers Gold [6,50 %] - Boil 60,0 min	Hop	9	16,2 IBUs
22,00 g	Marynka [8,06 %] - Boil 30,0 min	Hop	10	9,4 IBUs
3,00 Items	Lakridsrod (Boil 20,0 mins)	Spice	11	-
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	12	-
100,00 g	Prima Donna 2013 [5,00 %] - Boil 5,0 min	Hop	13	6,9 IBUs
85,00 g	BrewBody (Boil 5,0 mins)	Other	14	-
1,0 pkg	British Ale (White Labs #WLP005) [35,49 ml]	Yeast	15	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	16	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,108 SG
Est Final Gravity: 1,033 SG
Estimated Alcohol by Vol: 10,1 %
Bitterness: 32,5 IBUs
Est Color: 40,2 EBC

Measured Original Gravity: 1,099 SG
Measured Final Gravity: 1,000 SG
Actual Alcohol by Vol: 13,2 %
Calories: 951,4 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 9,98 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 8,65 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 24,00 l of water at 53,6 C	50,0 C	35 min
Saccharification	Decoct 10,43 l of mash and boil it	67,8 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 9,98 l water at 75,6 C

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

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

Inventory fjernet.

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