

# #68 Barleywine 3

English Barleywine (19 B)

**Type:** All Grain  
**Batch Size:** 22,00 l  
**Boil Size:** 29,46 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 24,96 l  
**Final Bottling Vol:** 20,00 l  
**Fermentation:** Ale, Single Stage

**Date:** 16 Aug 2014  
**Brewer:** Thomas Nylander Nørgaard  
**Asst Brewer:**  
**Equipment:** 50L gryde  
**Efficiency:** 80,00 %  
**Est Mash Efficiency:** 88,4 %  
**Taste Rating:** 30,0

**Taste Notes:**

## Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	51,3 %
3,00 kg	Munich II (Weyermann) (16,7 EBC)	Grain	2	30,8 %
0,50 kg	Biscuit Malt (45,3 EBC)	Grain	3	5,1 %
0,25 kg	Caraaroma (256,1 EBC)	Grain	4	2,6 %
0,50 kg	Brown Sugar, Light (15,8 EBC)	Sugar	5	5,1 %
0,50 kg	Maple Syrup (69,0 EBC)	Sugar	6	5,1 %
60,00 g	Brewers Gold [6,50 %] - Boil 60,0 min	Hop	7	26,3 IBUs
100,00 g	Prima Donna 2013 [5,00 %] - Boil 10,0 min	Hop	8	12,2 IBUs
110,00 g	BrewBody (Boil 5,0 mins)	Other	9	-
1,0 pkg	British Ale Yeast (Mangrove Jack's #M07)	Yeast	10	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,109 SG  
**Est Final Gravity:** 1,025 SG  
**Estimated Alcohol by Vol:** 11,3 %  
**Bitterness:** 38,5 IBUs  
**Est Color:** 33,8 EBC

**Measured Original Gravity:** 1,106 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 12,8 %  
**Calories:** 1040,6 kcal/l

## Mash Profile

**Mash Name:** Decoction Mash, Single  
**Sparge Water:** 1,71 l  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 9,75 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 38,51 l of water at 52,4 C	50,0 C	35 min
Saccharification	Decoct 15,72 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 1,71 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:** 90,00 days  
**Storage Temperature:** 18,3 C

## Notes

Brygget på Brewcamp 2014

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