

#90 7 O'Clock Barley Wine

English Barleywine (19 B)

Type: All Grain
Batch Size: 22,00 l
Boil Size: 25,81 l
Boil Time: 60 min
End of Boil Vol: 23,92 l
Final Bottling Vol: 21,20 l
Fermentation: Ale, Single Stage

Date: 29 Aug 2015
Brewer: Thomas Nørgaard
Asst Brewer:
Equipment: 50L gryde
Efficiency: 84,00 %
Est Mash Efficiency: 88,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	51,8 %
1,25 kg	DMG München (15,0 EBC)	Grain	2	12,9 %
1,00 kg	Optic Malt (5,2 EBC)	Grain	3	10,4 %
0,60 kg	Victory Malt (biscuit) (Briess) (55,2 EBC)	Grain	4	6,2 %
0,50 kg	Carared (Weyermann) (47,3 EBC)	Grain	5	5,2 %
0,40 kg	Extra Special (Briess) (256,1 EBC)	Grain	6	4,1 %
0,25 kg	Aromamalt (Castle Malting) (100,0 EBC)	Grain	7	2,6 %
0,20 kg	Smoked Malt (Weyermann) (3,9 EBC)	Grain	8	2,1 %
0,45 kg	D-90 (238,7 EBC)	Sugar	9	4,7 %
27,00 g	Target [12,17 %] - Boil 60,0 min	Hop	10	21,7 IBUs
14,00 g	Marynka [8,06 %] - Boil 30,0 min	Hop	11	5,7 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	12	-
60,00 g	Hersbrucker [1,70 %] - Boil 10,0 min	Hop	13	2,4 IBUs
111,00 g	BrewBody (Boil 5,0 mins)	Other	14	-
1,0 pkg	English Ale (White Labs #WLP002) [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: 10,0 %
Bitterness: 29,8 IBUs
Est Color: 49,9 EBC

Measured Original Gravity: 1,107 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 13,0 %
Calories: 1051,6 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 2,95 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 9,65 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 33,08 l of water at 52,9 C	50,0 C	35 min
Saccharification	Decoct 13,89 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 2,95 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

BrewCamp 205

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