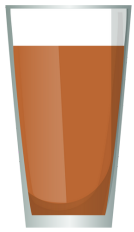
186 US Barleywine

Amerikansk barley wine (9 B)

Type: All Grain
Batch Size: 35,00 L
Boil Size: 41,00 L
Boil Time: 60 min
End of Boil Vol: 37,50 L
Final Bottling Vol: 33,00 L
Fermentation: Ale, Two Stage

Date: 27 Oct 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L CHILLING
Efficiency: 65,00 %
Est Mash Efficiency: 66,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,40 kg	Chateau Pale Ale (8,0 EBC)	Grain	1	34,8 %	3,52 L
4,60 kg	Vienna (8,0 EBC)	Grain	2	29,7 %	3,00 L
3,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	3	19,4 %	1,96 L
0,50 kg	Chateau Crystal (150,0 EBC)	Grain	4	3,2 %	0,33 L
2,00 kg	Spraymalt DME - Light [Boil] (9,8 EBC)	Dry Extract	5	12,9 %	1,28 L
60,00 g	Mosaic (HBC 369) [11,30 %] - Boil 60,0 min	Hop	6	34,8 IBUs	-
40,00 g	Amarillo [9,00 %] - Boil 25,0 min	Hop	7	13,7 IBUs	-
40,00 g	Mosaic (HBC 369) [11,00 %] - Boil 25,0 min	Hop	8	16,7 IBUs	-
30,00 g	Amarillo [9,00 %] - Boil 5,0 min	Hop	9	4,6 IBUs	-
3,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	10	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,098 SG
Est Final Gravity: 1,028 SG
Estimated Alcohol by Vol: 9,6 %
Bitterness: 69,7 IBUs
Est Color: 25,0 EBC

Measured Original Gravity: 1,090 SG
Measured Final Gravity: 1,026 SG
Actual Alcohol by Vol: 8,6 %
Calories: 889,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 10,77 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,61
Measured Mash PH: 0,00

Total Grain Weight: 15,50 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
Mash In	Add 43,75 L of water at 73,4 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 10,77 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 176,62 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 176,62 g Table Sugar
Carbonation (from Meas Vol): Bottle with 187,33 g Table Sugar
Age for: 30,00 days

Notes

50% RO vand

Ca. 38L i gærskan sat til 16 grader luft. Hæves efter stormgærring.

24/11:

19l i fad 4g/l
9L i fad 4g/l
14 x 0,5L flasker 5g/l

Created with BeerSmith