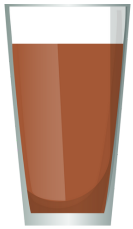
199 BarleyWine til fad lille

Engelsk barley wine (9 A)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 22,83 L
Boil Time: 60 min
End of Boil Vol: 20,83 L
Final Bottling Vol: 18,80 L
Fermentation: Ale, Two Stage

Date: 02 Feb 2025
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 30
Efficiency: 65,00 %
Est Mash Efficiency: 65,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
3,30 kg	Pilsner (4,5 EBC)	Grain	1	41,8 %	2,15 L
3,30 kg	Vienna (8,0 EBC)	Grain	2	41,8 %	2,15 L
0,60 kg	Chateau Crystal (150,0 EBC)	Grain	3	7,6 %	0,39 L
0,20 kg	BEST Caramel®Aroma (50,0 EBC)	Grain	4	2,5 %	0,13 L
0,50 kg	Sugar, Table (Sucrose) [Boil] (2,0 EBC)	Sugar	5	6,3 %	0,32 L
25,00 g	Eukanot [14,50 %] - Boil 60,0 min	Hop	6	37,5 IBUs	-
15,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 20,0 min	Hop	7	4,7 IBUs	-
1,0 pkg	Nottingham Yeast (Lallemand #-) [23,66 ml]	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,082 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 9,1 %
Bitterness: 42,2 IBUs
Est Color: 30,4 EBC

Measured Original Gravity: 1,064 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 6,5 %
Calories: 609,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 8,44 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,56
Measured Mash PH: 0,00

Total Grain Weight: 7,90 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 23,00 L of water at 72,1 C	66,7 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

Sparge: Fly sparge with 8,44 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: 100,62 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 100,62 g Table Sugar
Carbonation (from Meas Vol): Bottle with 107,04 g Table Sugar
Age for: 30,00 days

Notes

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