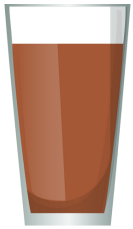
199 BarleyWine til fad stor

Engelsk barley wine (9 A)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 46,21 L
Boil Time: 60 min
End of Boil Vol: 42,71 L
Final Bottling Vol: 38,00 L
Fermentation: Ale, Two Stage

Date: 02 Feb 2025
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewzilla 65L - 46L CHILLING
Efficiency: 65,00 %
Est Mash Efficiency: 66,6 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,60 kg	Pilsner (4,5 EBC)	Grain	1	41,6 %	4,30 L
6,60 kg	Vienna (8,0 EBC)	Grain	2	41,6 %	4,30 L
1,20 kg	Chateau Crystal (150,0 EBC)	Grain	3	7,6 %	0,78 L
0,45 kg	BEST Caramel®Aroma (50,0 EBC)	Grain	4	2,8 %	0,29 L
1,00 kg	Sugar, Table (Sucrose) [Boil] (2,0 EBC)	Sugar	5	6,3 %	0,63 L
50,00 g	Eukanot [14,50 %] - Boil 60,0 min	Hop	6	36,7 IBUs	-
30,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 15,0 min	Hop	7	4,4 IBUs	-
2,0 pkg	Nottingham Yeast (Lallemand #-) [23,66 ml]	Yeast	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,083 SG
Est Final Gravity: 1,015 SG
Estimated Alcohol by Vol: 9,1 %
Bitterness: 41,0 IBUs
Est Color: 30,1 EBC

Measured Original Gravity: 1,082 SG
Measured Final Gravity: 1,015 SG
Actual Alcohol by Vol: 9,0 %
Calories: 791,4 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 19,08 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,56
Measured Mash PH: 0,00

Total Grain Weight: 15,85 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 42,00 L of water at 72,6 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 19,08 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: 203,38 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 203,38 g Table Sugar
Carbonation (from Meas Vol): Bottle with 187,33 g Table Sugar
Age for: 30,00 days

Notes

40% RO vand

Nottingham High Performance Ale Gær:
Gæringstemperatur: 10-22°C
Attenuation: Høj
Alkoholtolerance: Op til 14%
Flokkulering: Høj (bundfældningsevne)

Eukanot:
Bitterhumling: Tilføjer en kraftig og balanceret bitterhed, der komplementerer maltens sødme.

Sukker godt med ca. 15 minutter.

Sparge 13,5L

Samlet i stor plastiktank i bryggers ved ca. 16 grader. Der er ca. 55L samlet.

Gær tilsat direkte.

9/2:
Hældt på træfad. Faet blev ikke helt fyldt. Der blev tilsat yderligere 5L M&M dobbeltbock. https://beercalc.org/?t=268091

Er det mon et 64L fad?

10/7 2025 ud af Thorsnæs fad:

3 X 19L fad = 57L

2/11:
Super god øl kom ud af fadet.
18+8L til Mortenbryg
9+15L til Hoppes garagebryg
I alt 50L

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