

# 134 BarleyWine til fad dobbelt mæsk

Engelsk barley wine (9 A)

**Type:** All Grain  
**Batch Size:** 40,00 L  
**Boil Size:** 44,67 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 41,67 L  
**Final Bottling Vol:** 38,50 L  
**Fermentation:** Ale, Two Stage

**Date:** 05 Mar 2023  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅg  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

| Amt        | Name  | Type        | #  | %/IBU     | Volume |
|------------|---|-------------|----|-----------|--------|
| 8,00 kg    | Viking Pale Ale Malt (6,0 EBC)                    | Grain       | 1  | 45,7 %    | 5,22 L |
| 2,00 kg    | Viking Vienna Malt (8,5 EBC)                      | Grain       | 2  | 11,4 %    | 1,30 L |
| 1,00 kg    | CHÂTEAU CRYSTAL® (150,1 EBC)                      | Grain       | 3  | 5,7 %     | 0,65 L |
| 0,50 kg    | Chateau Abbey (45,0 EBC)                          | Grain       | 4  | 2,9 %     | 0,33 L |
| 4,00 kg    | DME Golden Light (Briess) [Boil] (7,9 EBC)        | Dry Extract | 5  | 22,9 %    | 2,57 L |
| 1,00 kg    | Candi Sugar, Clear [Boil] (1,0 EBC)               | Sugar       | 6  | 5,7 %     | 0,71 L |
| 1,00 kg    | Sugar, Table (Sucrose) [Boil] (2,0 EBC)           | Sugar       | 7  | 5,7 %     | 0,63 L |
| 100,00 g   | Hallertau Magnum [12,80 %] - Boil 90,0 min        | Hop         | 8  | 53,3 IBUs | -      |
| 70,00 g    | East Kent Goldings (EKG) [5,70 %] - Boil 25,0 min | Hop         | 9  | 10,8 IBUs | -      |
| 1,00 Items | Protafloc (Boil 19,0 mins)                        | Fining      | 10 | -         | -      |
| 30,00 g    | East Kent Goldings (EKG) [5,00 %] - Boil 5,0 min  | Hop         | 11 | 1,2 IBUs  | -      |
| 4,0 pkg    | Nottingham Yeast (Lallemand #-) [23,66 ml]        | Yeast       | 12 | -         | -      |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,116 SG  
**Est Final Gravity:** 1,017 SG  
**Estimated Alcohol by Vol:** 13,4 %  
**Bitterness:** 65,3 IBUs  
**Est Color:** 29,5 EBC

**Measured Original Gravity:** 1,092 SG  
**Measured Final Gravity:** 0,000 SG  
**Actual Alcohol by Vol:** 0,0 %  
**Calories:** 0,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Medium Body  
**Sparge Water:** 11,18 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,54  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 17,50 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 46,00 L of water at 70,2 C | 66,0 C           | 60 min    |
| Mash Out | Add 0,00 L of water at 78,0 C  | 78,0 C           | 20 min    |

**Sparge:** Fly sparge with 11,18 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:** 206,06 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 206,06 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 0,00 g Table Sugar

**Age for:** 30,00 days

**Storage Temperature:** 18,3 C

### Notes

DME = første urt.

Giver Lys Kandis mon noget almindelig sukker ikke gør? Det koster ca. 4 gange så meget.

Vi burde koge i lang tid, men det har vi vist ikke tålmodighed til, så 90 minutter = lidt længere. Tynd decortion måske?

Lallemand NOTTINGHAM HIGH PERFORMANCE ALE

ATTENUATION RANGE

78 - 84 %

TEMPERATURE RANGE

10 - 25°C (50 - 77°F)

FLOCCULATION

High

ALCOHOL TOLERANCE

14% ABV

Gærring ved 21-22 grader.

5L sparge

Der var for meget urt.

8L i gryde til indkogning.

Sukre opløst i indkogningsgryden. Derefter tilsat brygger

8L nye i gryde til indkogning

c.a 40l i brew Monk 55L i stue ved ca. 21 grader.

*Created with BeerSmith*