

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: 1,014 SG
Actual Alcohol by Vol: 10,5 %
Calories: 894,9 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 158,42 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

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

12/3 Øl med SG på 1020 på vores nye fad fra Ærø whisky, der duftede vildt god. Den gærede desværre lidt endnu. Proppen blev sat løst i. Der var ikke øl nok til at gøre noget med resten, så det røg ud. Vi får ca. 30L ud af det.

20/6 Tappet fra fad:

5g sukker/L

2 x 9L fad

35 x 0,33L flaske

29,6L

Created with BeerSmith