

176 Made of Magic

Amerikansk barley wine (9 B)

Type: All Grain
Batch Size: 40,00 L
Boil Size: 47,96 L
Boil Time: 90 min
End of Boil Vol: 42,71 L
Final Bottling Vol: 38,00 L
Fermentation: Ale, Two Stage

Date: 22 Jun 2024
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
15,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
5,70 kg	Pale Malt (7,0 EBC)	Grain	2	35,4 %	3,72 L
3,60 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5,9 EBC)	Grain	3	22,4 %	2,35 L
3,00 kg	Vienna (8,0 EBC)	Grain	4	18,6 %	1,96 L
1,00 kg	Amber (Crisp) (54,2 EBC)	Grain	5	6,2 %	0,65 L
0,80 kg	Chateau Crystal (150,0 EBC)	Grain	6	5,0 %	0,52 L
2,00 kg	Spraymalt DME - Light [Boil] (9,8 EBC)	Dry Extract	7	12,4 %	1,28 L
40,00 g	Chinook [9,10 %] - Boil 60,0 min	Hop	8	17,9 IBUs	-
40,00 g	Citra [13,20 %] - Boil 60,0 min	Hop	9	25,9 IBUs	-
40,00 g	Chinook [9,10 %] - Boil 20,0 min	Hop	10	11,9 IBUs	-
40,00 g	Citra [13,20 %] - Boil 20,0 min	Hop	11	17,2 IBUs	-
4,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,090 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 9,6 %
Bitterness: 72,9 IBUs
Est Color: 29,5 EBC

Measured Original Gravity: 1,084 SG
Measured Final Gravity: 1,012 SG
Actual Alcohol by Vol: 9,7 %
Calories: 808,2 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 17,08 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,56
Measured Mash PH: 0,00

Total Grain Weight: 16,10 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 45,00 L of water at 71,2 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 17,08 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:

Volumes of CO₂: 2,3
Carbonation Est: Bottle with 203,38 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 208,73 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Sparge 13,5L

Ca. 41L 37 grader varmt i 55L tank sat i gærskab sat til 17 grader i tanken.

gær fra cykØL bruges. 4 pakker er rent gæt.

23/6 morgen:

Gær tilsat

28/7:

32L i træfad

14 x 0,5L flasker 6 gram sukker/liter

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