

# 186 US Barleywine

Amerikansk barley wine (9 B)

**Type:** All Grain  
**Batch Size:** 35,00 L  
**Boil Size:** 41,00 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 37,50 L  
**Final Bottling Vol:** 33,00 L  
**Fermentation:** Ale, Two Stage

**Date:** 27 Oct 2024  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewzilla 65L - 46L  
 CHILLING  
**Efficiency:** 65,00 %  
**Est Mash Efficiency:** 66,9 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,40 kg	Chateau Pale Ale (8,0 EBC)	Grain	1	34,8 %	3,52 L
4,60 kg	Vienna (8,0 EBC)	Grain	2	29,7 %	3,00 L
3,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	3	19,4 %	1,96 L
0,50 kg	Chateau Crystal (150,0 EBC)	Grain	4	3,2 %	0,33 L
2,00 kg	Spraymalt DME - Light [Boil] (9,8 EBC)	Dry Extract	5	12,9 %	1,28 L
60,00 g	Mosaic (HBC 369) [11,30 %] - Boil 60,0 min	Hop	6	34,8 IBUs	-
40,00 g	Amarillo [9,00 %] - Boil 25,0 min	Hop	7	13,7 IBUs	-
40,00 g	Mosaic (HBC 369) [11,00 %] - Boil 25,0 min	Hop	8	16,7 IBUs	-
30,00 g	Amarillo [9,00 %] - Boil 5,0 min	Hop	9	4,6 IBUs	-
3,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,098 SG  
**Est Final Gravity:** 1,028 SG  
**Estimated Alcohol by Vol:** 9,6 %  
**Bitterness:** 69,7 IBUs  
**Est Color:** 25,0 EBC

**Measured Original Gravity:** 1,090 SG  
**Measured Final Gravity:** 0,000 SG  
**Actual Alcohol by Vol:** 0,0 %  
**Calories:** 0,0 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 10,77 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,61  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 15,50 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 43,75 L of water at 73,4 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 77,0 C	77,0 C	20 min

**Sparge:** Fly sparge with 10,77 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:** 176,62 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO<sub>2</sub>:** 2,3  
**Carbonation Est:** Bottle with 176,62 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

50% RO vand

Ca. 38L i gærskan sat til 16 grader luft. Hæves efter stormgærring.

*Created with BeerSmith*