

# 86 BB#8 BarleyWine UK 30L

Engelsk barley wine (9 A)

**Type:** All Grain  
**Batch Size:** 30,00 L  
**Boil Size:** 33,25 L  
**Boil Time:** 60 min  
**End of Boil Vol:** 31,25 L  
**Final Bottling Vol:** 33,50 L  
**Fermentation:** Ale, Three Stage

**Date:** 28 Dec 2020  
**Brewer:** MortenBryg  
**Asst Brewer:**  
**Equipment:** Brewster Beacon 70  
 Mortenbryg forsÅ,g  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 70,0 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
9,10 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	61,8 %	5,93 L
2,00 kg	Munich Malt (14,0 EBC)	Grain	2	13,6 %	1,30 L
1,00 kg	Caramunich I (Weyermann) (100,5 EBC)	Grain	3	6,8 %	0,65 L
0,80 kg	Chateau Abbey (45,0 EBC)	Grain	4	5,4 %	0,52 L
0,80 kg	Chateau Cara Gold (120,0 EBC)	Grain	5	5,4 %	0,52 L
60,00 g	Magnum [12,00 %] - Boil 60,0 min	Hop	6	38,0 IBUs	-
1,03 kg	DME Golden Light (Briess) [Boil] [Boil for 55 min](7,9...	Dry Extract	7	7,0 %	0,66 L
90,00 g	East Kent Goldings (EKG) [4,30 %] - Boil 20,0 min	Hop	8	12,4 IBUs	-
90,00 g	East Kent Goldings (EKG) [4,30 %] - Boil 10,0 min	Hop	9	7,4 IBUs	-
1,0 pkg	Pub (Imperial Yeast #A09)	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,113 SG  
**Est Final Gravity:** 1,031 SG  
**Estimated Alcohol by Vol:** 11,2 %  
**Bitterness:** 57,8 IBUs  
**Est Color:** 40,3 EBC

**Measured Original Gravity:** 1,096 SG  
**Measured Final Gravity:** 1,027 SG  
**Actual Alcohol by Vol:** 9,3 %  
**Calories:** 954,7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
**Sparge Water:** 6,97 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,51  
**Measured Mash PH:** 0,00

**Total Grain Weight:** 14,73 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 41,00 L of water at 72,7 C	67,0 C	52 min
Mash Step	Heat to 70,0 C over 4 min	70,0 C	30 min
Mash Out	Heat to 77,0 C over 2 min	77,0 C	20 min

**Sparge:** Fly sparge with 6,97 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:** 179,30 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Three Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 179,30 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 171,27 g Table Sugar

**Age for:** 270,00 days

**Storage Temperature:** 21,0 C

## Notes

50% RO vand 24L

A09 Pub ( London Ale ) Temp:18-21C // Flocculation: Very High // Attenuation: 69-74% // Alcohol Tolerance: 10%

5g sukker/L

Vi skal have svesker eller rosiner i på en eller anden måde.

18 grader 4 dage, 19 grader 2 dage, 20 grader 2 dage, 21 grader resten af tiden

Vi får måske brug for F2 gæren til flaskning?

SG 1075 67 minutter refrak

SG 1075 Start Boil refrak

Vand:

30L Alm

11L RO

Sparge:

75,L RO

0,5 Alm

3L gærstarter hældt i. Den skilte sig ikke ad ved cool crash. :-)

Et helt fyldt syltetøjsglas med svesker skåret over. 0,2 liter rom over. Det svarer til ca. 300 gram svesker... 4/1 tilsat lille 12L spand i secondary.

Flasket 31/1

6 g rørsukker/L

Stor spand uden svesker guld kapsel.

9l i fad

42 x 0,33L flasker =14L

FG 1028

Lille spand med svesker. Sølv kapsel

27 c 0.33L fad = 9L

FG 1026

*Created with BeerSmith*