barly giant

American Barleywine

Type: All Grain
Batch Size (fermenter): 40,00 l
Boil Size: 60,00 l
Boil Time: 120 min
End of Boil Volume 46,42 l
Final Bottling Volume: 38,30 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 04-11-2012
Brewer:
Asst Brewer:
Equipment: Pot (18.5 Gal/70 L) and Cooler (9.5 Gal/40 L) - All Grain
Brewhouse Efficiency: 68,00 %
Est Mash Efficiency 72,8 %
Taste Rating(out of 50): 30,0

Ingredients

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Amt	Name	Type	#	%/IBU
17,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	81,5 %
3,00 kg	Munich Malt (17,7 EBC)	Grain	2	14,4 %
0,75 kg	Caramel/Crystal Malt - 10L (19,7 EBC)	Grain	3	3,6 %
0,10 kg	Carafa III (1034,3 EBC)	Grain	4	0,5 %
120,00 g	Chinook [13,00 %] - Boil 60,0 min	Hop	5	70,6 IBUs
80,00 g	Centennial [10,00 %] - Boil 25,0 min	Hop	6	25,2 IBUs
1,00 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	7	-
4,00 tsp	Yeast Nutrient (Boil 10,0 mins)	Other	8	-
50,00 g	Centennial [10,00 %] - Aroma Steep 10,0 min	Hop	9	0,0 IBUs
8,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Yeast	10	-

Beer Profile

Est Original Gravity: 1,111 SG
Est Final Gravity: 1,027 SG
Estimated Alcohol by Vol: 11,2 %
Bitterness: 95,8 IBUs
Est Color: 28,1 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 35,89 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE

Total Grain Weight: 20,85 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 48,02 l of water at 77,8 C	68,9 C	45 min
Mash Out	Add -0,01 l of water and heat to 75,6 C over 15 min	75,6 C	10 min

Sparge Step: Fly sparge with 35,89 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
Volumes of CO2: 2,0

Pressure/Weight: 179,14 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Carbonation Used: Bottle with 179,14 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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