

Barleywine SMaSH

English Barleywine (19 B)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.22 gal
Boil Time: 150 min
End of Boil Vol: 5.72 gal
Final Bottling Vol: 4.50 gal
Fermentation: Ale, Two Stage

Date: 22 Nov 2015
Brewer: Scott Ickes
Asst Brewer:
Equipment: Scotts New Equipment for 11 gallon batches
Efficiency: 51.50 %
Est Mash Efficiency: 51.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2.20 tbsps	PH 5.2 Stabilizer (Mash 60.0 mins)	Water Agent	1	-
27 lbs	Pale Malt, Northwest Pale (3.0 SRM)	Grain	2	100.0 %
7.00 oz	Sonnet [2.60 %] - Boil 90.0 min	Hop	3	59.0 IBUs
46.20 Items	Fermcap (Boil 90.0 mins)	Water Agent	4	-
2.20 Items	Wort chiller (immersion) (Boil 20.0 mins)	Other	5	-
0.55 tsp	Irish Moss (Boil 10.0 mins)	Fining	6	-
2.20 tsp	Yeast Nutrient (Boil 10.0 mins)	Other	7	-
2.0 pkg	Dry English Ale (White Labs #WLP007) [35.49 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.096 SG
Est Final Gravity: 1.027 SG
Estimated Alcohol by Vol: 9.2 %
Bitterness: 59.0 IBUs
Est Color: 9.4 SRM

Measured Original Gravity: 1.094 SG
Measured Final Gravity: 1.004 SG
Actual Alcohol by Vol: 12.0 %
Calories: 320.4 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 3.02 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 27 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 33.75 qt of water at 168.2 F	156.0 F	45 min

Sparge: Batch sparge with 2 steps (Drain mash tun , 4.11gal) of 168.0 F water

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: 2.33 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 1.8
Carbonation Used: Bottle with 2.33 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Kegged on 1/11/2016

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