

Rye Barleywine

American Barleywine

Type: All Grain

Batch Size: 5.50 gal

Boil Size: 6.48 gal

Boil Time: 90 min

Taste Rating(out of 50): 30.0

Taste Notes: 1.027 @2-9-14

1.026 @ 3-8-14

Date: 1/4/2014

Brewer: Cory Ellis

Asst Brewer:

Equipment: Lord Humongous

Brewhouse Efficiency: 60.00

Ingredients

Amount	Item	Type	% or IBU
1.10 tbsps	PH 5.2 Stabilizer (Mash 60.0 min)	Misc	
8.20 lb	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	30.60 %
6.30 lb	Rye Malt (4.7 SRM)	Grain	23.51 %
2.50 lb	Munich (Dingemans) (10.5 SRM)	Grain	9.33 %
2.50 lb	Vienna Malt (Briess) (3.5 SRM)	Grain	9.33 %
1.00 lb	Caramel Rye (Weyermann) (35.0 SRM)	Grain	3.73 %
1.00 lb	Rye, Flaked (2.0 SRM)	Grain	3.73 %
2.00 oz	Summit [17.00 %] (60 min)	Hops	90.6 IBU
1.00 oz	Palisade [7.50 %] (15 min)	Hops	9.9 IBU
0.28 tsp	Irish Moss (Boil 10.0 min)	Misc	
1.00 oz	Palisade [7.50 %] (0 min)	Hops	-
2 Pkgs	British Ale II (Wyeast Labs #1335)	Yeast-Ale	
1.10 tsp	Yeast Nutrient (Primary 3.0 days)	Misc	
3.30 lb	Rye Malt Syrup (7.3 SRM)	Extract	12.31 %
2.00 lb	Honey (1.0 SRM)	Sugar	7.46 %
2.00 oz	Palisade [7.50 %]	Hops	-

Beer Profile

Est Original Gravity: 1.114 SG

Measured Original Gravity: 1.096 SG

Est Final Gravity: 1.027 SG

Measured Final Gravity: 1.019 SG

Estimated Alcohol by Vol: 11.44 %

Actual Alcohol by Vol: 10.12 %

Bitterness: 100.5 IBU

Calories: 447 cal/pint

Est Color: 14.8 SRM

Color:



Mash Profile

Mash Name: BIAB, Full Body

Total Grain Weight: 21.50 lb

Sparge Water: 1.02 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.1 F

TunTemperature: 72.0 F

Adjust Temp for Equipment:
TRUE

Mash PH: 5.2 PH

BIAB, Full Body			
Step Time	Name	Description	Step Temp
60 min	Saccharification	Add 32.18 qt of water at 168.2 F	156.0 F
10 min	Mash Out	Heat to 168.0 F over 7 min	168.0 F

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.3
Pressure/Weight: 4.3 oz **Carbonation Used:** Dry Malt Extract
Keg/Bottling Temperature: 70.0 F **Age for:** 30.0 days
Storage Temperature: 65.0 F

Notes

Rye LME and Honey added over the span of 5 days during [primary] fermentation
added 1 oak spirai aged in Templeton Rye Whiskey 3-8-14
3-12-14 tasted... needs a little more time for the oak and whiskey to come through
2nd place November 2014 OPEN table

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