

American Barley Wine

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Type: All Grain

Date: 4/10/2012

Batch Size: 12.00 gal

Brewer: Nick Krause

Boil Size: 15.24 gal

Asst Brewer:

Boil Time: 120 min

Equipment: My Equipment

Taste Rating(out of 50): 35.0

Brewhouse Efficiency: 76.00

Taste Notes:

Ingredients

Amount	Item	Type	% or IBU
6.00 lb	Light Dry Extract (8.0 SRM)	Dry Extract	12.50 %
35.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	72.92 %
2.00 lb	Caramel/Crystal Malt - 10L (10.0 SRM)	Grain	4.17 %
2.00 lb	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	4.17 %
0.50 lb	Chocolate Malt (350.0 SRM)	Grain	1.04 %
0.50 lb	Special B Malt (180.0 SRM)	Grain	1.04 %
4.50 oz	Warrior [15.40 %] (60 min)	Hops	107.1 IBU
2.00 oz	Chinook [13.00 %] (0 min)	Hops	-
3.00 oz	Amarillo Gold [10.00 %] (0 min)	Hops	-
3.00 oz	Centennial [10.50 %] (0 min)	Hops	-
2.00 lb	Corn Sugar (Dextrose) (0.0 SRM)	Sugar	4.17 %
1 Pkgs	California Ale (White Labs #WLP001)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.116 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.025 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 12.00 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 107.1 IBU

Calories: 43 cal/pint

Est Color: 20.9 SRM

Color:



Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Total Grain Weight: 40.00 lb

Sparge Water: 8.34 gal

Grain Temperature: 70.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: FALSE

Mash PH: 5.4 PH

Single Infusion, Light Body, No Mash Out

Step Time	Name	Description	Step Temp
90 min	Mash In	Add 46.80 qt of water at 161.3 F	149.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2)

Volumes of CO2: 2.4

Pressure/Weight: 13.7 PSI

Carbonation Used: -

Keg/Bottling Temperature: 45.0 F

Age for: 28.0 days

Storage Temperature: 52.0 F

Notes

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