

# American Barleywine AG (D)

American Barleywine (19 C)

**Type:** All Grain  
**Batch Size:** 5.25 gal  
**Boil Size:** 6.73 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.73 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 12 Jan 2012  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 71.2 %  
**Taste Rating:** 30.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 9.49 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
17 lbs 8.0 oz	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	83.6 %
1 lbs 4.0 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	2	6.0 %
1 lbs 4.0 oz	Munich 10L (Briess) (10.0 SRM)	Grain	3	6.0 %
12.0 oz	Caramel Malt - 120L (Briess) (120.0 SRM)	Grain	4	3.6 %
3.0 oz	Roasted Barley (Briess) (300.0 SRM)	Grain	5	0.9 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 6.79 gal of water at 163.2 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 3.49gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.081 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Zythos [10.90 %] - Boil 60.0 min	Hop	6	28.3 IBUs
1.00 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	7	20.0 IBUs
1.00 oz	Simcoe [13.00 %] - Boil 30.0 min	Hop	8	26.1 IBUs
1.00 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	9	12.9 IBUs
1.00 oz	Citra [12.00 %] - Boil 15.0 min	Hop	10	15.5 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.099 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	11	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.099 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

#### Fermentation

- 12 Jan 2012 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 19 Jan 2012 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

#### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
2.00 oz	Simcoe [13.00 %] - Dry Hop 4.0 Days	Hop	12	0.0 IBUs

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.021 SG)
- Date Bottled/Kegged: 26 Jan 2012 - Carbonation: Bottle with 4.20 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 25 Feb 2012 - Drink and enjoy!

#### Notes