

Robinsons - Old Tom (clone) v2 - 8%

English Barleywine

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Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.43
 Colour : 49 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054
 Original Gravity : 1.078
 Total Gravity : 1.080
 Final Gravity : 1.019

Fermentables (2.04 kg)

1.826 kg - Maris Otter Malt 5.9 EBC (89.7%)
 118 g - Extra Light Crystal Malt 100 EBC (5.8%)
 ^ The Malt Miller (UK) MAL-01-031
 49 g - Chocolate Malt 985 EBC (2.4%)
 43 g - Caramel/Crystal Malt 215 EBC (2.1%)
 25 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (17.9 g)

90 min - 3.1 g - Cluster - 7% (10 IBU)
 30 min - 9.1 g - East Kent Goldings (EKG) - 5...
 30 min - 5.7 g - Willamette (T90) - 5.3% (10...
 ^ The Malt Miller (UK) HOP-05-015

Miscellaneous

Mash - 0.76 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.68 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.08 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.09 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

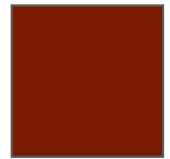
Yeast

1.1 pkg - Wyeast Labs British Ale II 1335

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 6.11 L
 Sparge Water : 4.62 L
 Boil Time : 90 min
 Total Water : 10.73 L



49 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mashing/Sparging
 72.1 °C - Strike Temp
 66 °C - 90 min - Mash
 75 °C - 10 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 Mash pH: 5.36
 Sparge pH: 6

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity:
 Fermenter Top-Up:
 Fermenter Volume:
 Final Gravity:
 Bottling Volume:

Recipe Notes

Target: ABV = 8.5 %, IBU = 37, EBC = 99, OG = 1.080, FG = 1.016.
 I'll boil down to get around 1.074 and then chuck in some sugar to reach the OG.