

Robinsons - Old Tom (clone) - 8.8%

English Barleywine

Author: Wheeler 179

Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.47
 Colour : 52 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051
 Original Gravity : 1.083
 Final Gravity : 1.016

Fermentables (2.05 kg)

1.721 kg - Maris Otter Malt 5.9 EBC (84%)
 144 g - Caramel/Crystal Malt 215 EBC (7%)
 134 g - Invert Sugar 0 EBC (6.5%)
 49 g - Chocolate Malt 985 EBC (2.4%)

Hops (20.2 g)

90 min - 14.6 g - East Kent Goldings (EKG) - ...
 10 min - 5.6 g - East Kent Goldings (EKG) - 5...

Miscellaneous

Mash - 1.16 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 3.09 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.14 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.4 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.75 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.9 pkg - Fermentis SafAle English Ale S-04

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

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

Mash Water : 5.74 L
 Sparge Water : 4.88 L
 Boil Time : 90 min
 Total Water : 10.62 L



52 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mashing/Sparging
 88 °C - Strike Temp
 80 °C - 20 min - Heat water to temperature
 66 °C - 90 min - Mash
 80 °C - 30 min - Sparge

Fermentation Profile

Ale
 20 °C - 7 days - Fermentation
 15 °C - 35 days - Conditioning
 15 °C - 14 days - Kegging

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 100 Mg 15 Na 75 Cl 131 SO 200

SO/Cl ratio: 1.5
 Mash pH: 5.4
 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 %