

Kamoniwannaleiyah - 11.4%

American Barleywine

Author: John J. Palmer / How To Brew

Type: All Grain

IBU : 98 (Tinseth)
 BU/GU : 0.89
 Colour : 33 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.083
 Original Gravity : 1.110
 Final Gravity : 1.023

Fermentables (2.68 kg)

2.174 kg - Pale Ale Malt 8.5 EBC (81%)
 ^ Brouwmaatje (NL)
 242 g - 60 min - Boil - Spray Dried Malt Extr...
 ^ The Malt Miller (UK) EXT-00-006
 120 g - Munich Malt 24 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-00-027
 61 g - 20 min - Steep - Crystal Malt 150 EBC...
 ^ The Malt Miller (UK) MAL-01-008
 61 g - 20 min - Steep - Extra Light Crystal M...
 ^ The Malt Miller (UK) MAL-01-031
 25 g - 20 min - Steep - Special B 290 EBC (0.9%)

Hops (35 g)

60 min - 15 g - Warrior - 18% (90 IBU)
 ^ Brouwmaatje (NL) mplus 580892 (/100 grams)

Hop Stand

15 min hopstand @ 80 °C
 15 min - 10 g - Amarillo (T90) - 8.4% (3 IBU)
 15 min - 10 g - Galaxy (T90) - 13.8% (5 IBU)

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 - 0.8 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.81 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

1.8 pkg - White Labs California Ale WLP001

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 6.88 L
 Sparge Water : 3.2 L
 Boil Time : 60 min
 Total Water : 10.08 L



33 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl rest
 20 °C - 14 days - Carbonation
 20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
 Ca 55 Mg 10 Na 53 Cl 106 SO 80

SO/Cl ratio: 0.8
 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

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Recipe Notes

Target: IBU = 100+, EBC = 36, OG = 1.110, FG = 1.028.