

xBmt-20200316 Oak Spirals vs. Oak Cubes - 9.5%

American Barleywine 01 Brouwpunt 5L (60min) (rev 4) Author: Phil Rusher Batch Size : 5.6 L Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU Mash Water : 61 (Tinseth) : 6.51 L BU/GU : 0.66 Sparge Water : 3.45 L **30 EBC** Colour : 30 EBC Boil Time : 60 min Carbonation : 2.5 CO2-vol Total Water : 9.96 L Pre-Boil Gravity : 1.065 Brewhouse Efficiency: 71.8% : 1.092 Mash Efficiency: 73.3% Original Gravity : 1.020 Final Gravity Mash Profile Fermentables (2.29 kg) Single Infusion, Medium Body, No Mash Out 1.51 kg - Lamonta American-style Pale Malt (M... 72.3 °C - Strike Temp 610 g - Metolius Munich-style Malt (Mecca Gra... 66.1 °C - 60 min - Mash In 120 g - Brown Sugar, Light 39.5 EBC (5.2%) 50 g - Caramel Malt - 120L (Briess) 235 EBC (... Fermentation Profile Imported Hops (23.7 g) 19.4 °C - 10 days - Primary 60 min - 10.3 g - Pahto (HBC 682) - 12% (48 IBU) 18.3 °C - 10 days - Secondary 5 min - 13.4 g - Equinox (HBC 366) - 12.9% (1... 18.3 °C - 7 days - Conditioning Miscellaneous Water Profile Mash - 0.7 g - Baking Soda (NaHCO3) 02 NL Spa Reine Flat Mineral Water (www.ah.nl... ^ Lot # 41190621/3 Ca 52 Mg 9 Na 50 Cl 100 SO 75 ^ Brouwstore (NL) 003.106.2 Mash - 2.47 g - Calcium Chloride (CaCl2) 33 %... SO/Cl ratio: 0.8 ^ Lot # 115038 Mash pH: 5.39 ^ Brouwstore (NL) 055.035.0 Sparge pH: 6 Mash - 0.7 g - Canning Salt (NaCl) ^ Albert Heijn (NL) Measurements Mash - 0.74 g - Epsom Salt (MgSO4) ^ Lot # /2119000091 Mash pH: ^ Brouwstore (NL) 055.027.7 Mash - 0.75 g - Gypsum (CaSO4) Boil Volume: ^ The Malt Miller (UK) CHE-03-004 Mash - 1 ml - Lactic Acid 80% 80% Pre-Boil Gravity: ^ Lot # 20200213 Post-Boil Kettle Volume: ^ Brouwstore (NL) 003.002.3 Secondary - 27.973 g - Medium Toast US Oak Sp... Original Gravity: Yeast 0.5 pkg - Imperial Yeast House A01 Fermenter Top-Up: Fermenter Volume: Final Gravity:

Recipe Notes

http://brulosophy.com/2020/03/16/brewing-with-wood-oak-infusion-spirals-vs-oak-cubes-exbeeriment-results/

Bottling Volume: