

# Jeremy's 2003 Barleywine and Mild-Bitter

## Barleywine

PProMash Recipe Printout

Recipe : Barleywine2003

BJCP Style and Style Guidelines

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12-B Barleywine & Imperial Stout, American-style Barleywine

Min OG: 1.080 Max OG: 1.120

Min IBU: 50 Max IBU: 100

Min Clr: 10 Max Clr: 22 Color in SRM, Lovibond

Recipe Specifics

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Batch Size (GAL): 6.00 Wort Size (GAL): 6.00

Total Grain (LBS): 29.00

Anticipated OG: 1.137 Plato: 31.53

Anticipated SRM: 15.9

Anticipated IBU: 95.0

Brewhouse Efficiency: 70 %

Wort Boil Time: 60 Minutes

Pre-Boil Amounts

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Evaporation Rate: 15.00 Percent Per Hour

Pre-Boil Wort Size: 7.06 Gal

Pre-Boil Gravity: 1.116 SG 27.23 Plato

Formulas Used

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Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.

Final Gravity Calculation Based on Points.

Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg

% Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey

Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %

Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential	
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64.7	18.75 lbs.	Pale Malt(2-row)	Great Britain	1.038	3
13.8	4.00 lbs.	Munich Malt	Germany	1.037	8
4.3	1.25 lbs.	Crystal 60L	America	1.034	60
10.3	3.00 lbs.	Light Dry Malt Extract		1.046	7
3.4	1.00 lbs.	Cara-Pils Dextrine Malt		1.033	2
3.4	1.00 lbs.	Wheat Malt	America	1.038	2

Potential represented as SG per pound per gallon.

#### Hops

Amount	Name	Form	Alpha	IBU	Boil Time
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1.50 oz.	Chinook	Pellet	11.90	51.1	60 min.
1.50 oz.	Goldings - E.K.	Plug	5.00	10.2	30 min.
1.00 oz.	Cascade	Whole	6.90	9.2	30 min.
1.50 oz.	Cascade	Whole	6.00	4.7	10 min.
1.00 oz.	Centennial	Pellet	9.90	5.7	10 min.
1.00 oz.	Goldings - E.K.	Plug	5.00	0.0	0 min.
0.50 oz.	Cascade	Whole	6.00	0.0	0 min.
2.00 oz.	Cascade	Whole	6.00	0.0	Dry Hop
0.50 oz.	Centennial	Pellet	9.90	14.2	60 min.

#### Yeast

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WYeast 1098 British Ale

#### Water Profile

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Profile:

Profile known for:

Calcium(Ca): 0.0 ppm  
 Magnesium(Mg): 0.0 ppm  
 Sodium(Na): 0.0 ppm  
 Sulfate(SO4): 0.0 ppm  
 Chloride(Cl): 0.0 ppm  
 biCarbonate(HCO3): 0.0 ppm

pH: 0.00

#### Mash Schedule

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Mash Type: Single Step

Qts Water Per LBS Grain: 1.40 Total Qts: 36.40

Saccharification Rest Temp : 152 Time: 90

Mash-out Rest Temp : 163 Time: 10

Sparge Temp : 0 Time: 0

Notes

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This recipe is for using the first runnings to create a beer and sparging to get a second beer. It is the original recipe upped by 25 %.