

Jeremy's 2004 Barlyewine

ProMash Brewing Session - Recipe Details Printout

Recipe : Barleywine2004

BJCP Style and Style Guidelines

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

Batch Size (GAL): 6.00 Wort Size (GAL): 6.00
Total Grain (LBS): 31.50
Anticipated OG: 1.138 Plato: 31.78
Anticipated SRM: 16.8
Anticipated IBU: 90.6
Brewhouse Efficiency: 70 %
Wort Boil Time: 60 Minutes

Pre-Boil Amounts

Evaporation Rate: 15.00 Percent Per Hour
Pre-Boil Wort Size: 7.06 Gal
Pre-Boil Gravity: 1.117 SG 27.45 Plato

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
76.2	24.00 lbs.	Pale Malt(2-row)	Great Britain	1.038 3
6.3	2.00 lbs.	Munich Malt	Germany	1.037 8
3.2	1.00 lbs.	Crystal 60L	America	1.034 60
4.8	1.50 lbs.	Carastan Malt	Great Britian	1.035 34
3.2	1.00 lbs.	Cara-Pils Dextrine Malt		1.033 2
6.3	2.00 lbs.	Wheat Malt	America	1.038 2

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha IBU	Boil Time

1.75 oz.	Chinook	Pellet	11.90	59.4	60 min.
1.50 oz.	Goldings - E.K.	Whole	4.50	8.9	30 min.
1.00 oz.	Cascade	Whole	6.90	9.1	30 min.
1.50 oz.	Cascade	Whole	6.00	6.2	12 min.
1.00 oz.	Centennial	Whole	10.10	7.0	12 min.
1.00 oz.	Centennial	Whole	10.10	0.0	0 min.
0.50 oz.	Cascade	Whole	6.00	0.0	0 min.
1.50 oz.	Cascade	Whole	6.00	0.0	Dry Hop
1.00 oz.	Centennial	Whole	10.10	0.0	Dry Hop

Yeast

WYeast 1056 American Ale/Chico

Mash Schedule

Mash Type: Single Step

Qts Water Per LBS Grain: 1.08 Total Qts: 34.00

Saccharification Rest Temp : 149 Time: 90

Mash-out Rest Temp : 165 Time: 10

Sparge Temp : 168 Time: 30