

Barley Wine.

Selected Style and BJCP Guidelines

19B–Strong Ale–English Barleywine

Minimum OG:	1.080 SG	Maximum OG:	1.120 SG
Minimum FG:	1.018 SG	Maximum FG:	1.030 SG
Minimum IBU:	35 IBU	Maximum IBU:	70 IBU
Minimum Color:	15.8 EBC	Maximum Color:	43.3 EBC

Recipe Overview

Wort Volume Before Boil:	25.00 l	Wort Volume After Boil:	22.00 l
Volume Transferred:	21.00 l	Water Added To Fermenter:	0.00 l
Volume At Pitching:	20.00 l	Volume Of Finished Beer:	19.00 l
Expected Pre-Boil Gravity:	1.079 SG	Expected OG:	1.098 SG
Expected FG:	1.021 SG	Apparent Attenuation:	77.6 %
Expected ABV:	10.5 %	Expected ABW:	8.2 %
Expected IBU (using Tinseth):	40.7 IBU	Expected Color (using Morey):	45.0 EBC
BU:GU ratio:	0.41	Approx Color:	
Mash Efficiency:	65.0 %		
Boil Duration:	90.0 mins		
Fermentation Temperature:	18 degC		

Fermentables

Ingredient	Amount	%	MCU	When
German Pale Ale Malt	5.000 kg	49.5 %	3.4	In Mash/Steeped
German Pilsner Malt	3.000 kg	29.7 %	1.5	In Mash/Steeped
UK Dark Crystal	0.800 kg	7.9 %	23.5	In Mash/Steeped
Belgian Special B	0.300 kg	3.0 %	16.7	In Mash/Steeped
UK Flaked Oats	0.200 kg	2.0 %	0.2	In Mash/Steeped
UK Chocolate Malt (500 EBC)	0.100 kg	1.0 %	7.1	In Mash/Steeped
UK Peated Malt	0.100 kg	1.0 %	0.1	In Mash/Steeped
Belgian Biscuit Malt	0.100 kg	1.0 %	0.8	In Mash/Steeped
Sugar – White Sugar/Sucrose	0.500 kg	5.0 %	0.0	End Of Boil

Hops

Variety	Alpha	Amount	IBU	Form	When
UK Challenger	8.1 %	30 g	21.6	Loose Pellet Hops	60 Min From End
UK Challenger	8.1 %	40 g	17.5	Loose Pellet Hops	20 Min From End
UK Challenger	8.1 %	50 g	1.6	Loose Pellet Hops	1 Min From End

Other Ingredients

Ingredient	Amount	When
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Yeast

DCL S-04-SafAle

Water Profile

Target Profile:	No Water Profile Chosen		
Mash pH:	5.2		
pH Adjusted with:	Unadjusted		
Total Calcium (ppm):	36	Total Magnesium (ppm):	14
Total Sodium (ppm):	20	Total Sulfate (ppm):	37
Total Chloride(ppm):	40	Total Bicarbonate (ppm):	106

Mash Schedule

Mash Type:	Full Mash	
Schedule Name:	Single Step Infusion (66C/151F)	
Step Type	Temperature	Duration
Rest at	66 degC	60

Recipe Notes

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