

Buonarroti's Barley Wine

Created Wednesday May 13th 2020



Reevesie

Method: **All Grain** Style: **American Barleywine** Boil Time: **120 min**

Batch Size: **4.5 gallons** (fermentor volume) Pre Boil Size: **7 gallons** Post Boil Size: **4.5 gallons**

Pre Boil Gravity: **1.060** (recipe based estimate) Efficiency: **63%** (brew house) Source: **Reevesie**

Calories: **396 calories** (Per 12oz) Carbs: **34.5 g** (Per 12oz)

Original Gravity: **1.119** Final Gravity: **1.022** ABV (standard): **12.7%** IBU (tinseth): **193.3** SRM (morey): **13.0** Mash pH: **5.7** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
16 lb	Pale 2-Row		37	1.8	68.4%
12 oz	United Kingdom - Amber		32	27	3.2%
12 oz	American - Victory		34	28	3.2%
12 oz	American - Caramel / Crystal 40L		34	40	3.2%
18.50 oz	Honey - <i>(late fermenter addition)</i>		35	2	4.9%
40 oz	Cane Sugar - <i>(late boil kettle addition)</i>		46	0	10.7%
23.50 oz	Agave Nectar - <i>(late fermenter addition)</i>		35	2	6.3%

374 oz / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Calypso (13 AA)		Pellet	11.4	First Wort	120 min	52.78	11.1%
1 oz	Cascade (7 AA)		Pellet	6.8	Boil	90 min	28.07	11.1%
1 oz	Comet (11 AA)		Pellet	9.4	Boil	60 min	36.28	11.1%
1 oz	Centennial (10 AA)		Pellet	10.2	Boil	45 min	36.13	11.1%
1 oz	Chinook (13 AA)		Pellet	10.3	Boil	30 min	30.55	11.1%
1 oz	Calypso (13 AA)		Pellet	11.4	Whirlpool	0 min	9.49	11.1%
1 oz	Cascade		Pellet	6.8	Dry Hop	3 days		11.1%
1 oz	Centennial		Pellet	10.2	Dry Hop	3 days		11.1%
1 oz	Chinook		Pellet	10.3	Dry Hop	0 days		11.1%

9 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
7 gal	Strike	Strike	151 °F	60 min
4 gal	Batch Sparge	Sparge	--	10 min

Starting Mash Thickness: 1.5 qt/lb

Other Ingredients

Amount	Name	Cost	Type	Use	Time
5 each	FermCapS		Water Agt	Boil	2 hr.
0.50 tsp	Irish Moss		Fining	Boil	15 min.
Yeast					
White Labs - California Ale Yeast WLP001					
Amount: 1 Each	Cost:	Attenuation (custom): 72%	Flocculation: Medium		
Optimum Temp: 68 - 73 °F	Starter: Yes				
Fermentation Temp: -	Pitch Rate: 0.35 (M cells / ml / ° P)	166 B cells required			
Priming					
Method: co2	Amount: 10.23 psi	Temp: 36 °F	CO ₂ Level: 2.5 Volumes		
Target Water Profile Torrance 2016					
Ca ⁺² 0	Mg ⁺² 0	Na ⁺ 0	Cl ⁻ 0	SO ₄ ⁻² 0	HCO ₃ ⁻ 0
Quick Water Requirements					
Water			Gallons	Quarts	
Total mash water needed			9.1	36.4	
Strike water volume at mash thickness of 1.5 qt/lb			6.84	27.4	
WARNING: Mash tun capacity exceeded. Volume required: 8.3 gal. Reduce mash thickness					
Grain absorption losses			-2.28	-9.1	
Remaining sparge water volume			2.26	9	
Amount going into kettle			6.82	27.3	
Volume increase from sugar/extract (late additions)			0.41	1.6	
Boil off losses			-2	-8	
Kettle losses			-0.25	-1	
Hops absorption losses			-0.23	-0.9	
Misc. losses			-0.25	-1	
Amount going into fermentor			4.5	18	
Total:			9.1	36.4	

Notes

7/25/2020-Been in the fermenter for 6 weeks (on oak for 4). Tasting notes, before it gets moved into a keg for carbonation: vinous, maybe slightly oxidized. Spicy, distinct cactus aftertaste. SRM about 13, attenuated a little bit on the sweet side, approximately 12.7%. Very caramelly. There is a slight coffee bitterness to it, but more dulce de leche sweet.

6/22/2020-Dry-hopped and added 1 oz. oak.

6/10/2020-American Barley Wine, with a parti-gyle (PA/Bitter) for the grain as well. The Agave, Sugar, and Honey are backup for low efficiency in the mash. I am using the same hops as in Bigfoot Barley Wine, but as I have never had that beer, I am just thinking that it's popularity makes it worth mimicking. I added 10ml 75% Phosphoric Acid, 2g. CaSO₄, 4.5g. CaCl, 1.5g. Epsom to Mash. I added 1g. CaSO₄, 2.5g, CaCl, .75g. Espom to Sparge. Mash pH should have been around 5.4. Put it on the yeast cake from the Red Rye as a starter.