

Seventh Coalition English barley wine



English Barleywine

Recipe by **Matthew Lagas-Rivera**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
3 US Gal	0.06 US Gal	120 mins	68%	6.238 US Gal	-0.555 US Gal
OG (SG)	FG (SG)	IBU	Colour (SRM)	ABV	
1.113	1.028	64.9	14.5	11.07%	

Mash and Sparge volumes calculated using the "Brewers edge" profile.

Fermentables

	Amount	Usage	PPG	SRM
Maris Otter Supplier: Thomas Fawcett & Sons	12.00 lb (89%)	Mash	38.0	3.0
Caramel Vienne -20L Supplier: Briess	0.25 lb (2%)	Mash	34.7	20.0
Melanoidin Supplier: Weyermann	0.25 lb (2%)	Mash	36.8	30.0
Barley, Flaked Supplier: Briess	0.25 lb (2%)	Mash	35.4	1.7
Aromatic Malt Supplier: Simpsons	0.25 lb (2%)	Mash	33.1	30.5
Vienna Malt Supplier: Weyermann	0.25 lb (2%)	Mash	37.8	3.0
Special B Supplier: Dingemans	0.25 lb (2%)	Mash	29.9	177.9

Mash Steps

	Temp	Time
Mash Step 1	152 °F	60 min

Hops

Amount	Type	Usage	Time	AA
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Northern Brewer, German (IBU: 36.0)	1.10 oz (28%)	Pellet	Boil	60 min	8
Fuggles (IBU: 16.6)	1.26 oz (32%)	Pellet	Boil	20 min	4.8
Fuggles (IBU: 8.6)	0.94 oz (24%)	Pellet	Boil	10 min	4.8
East Kent Goldings (IBU: 3.6)	0.63 oz (16%)	Pellet	Boil	5 min	5.5

Yeast

	Amount	Attenuation
London Ale III Product Code: 1318	3 packets	73 %

Extras

	Amount	Usage	Time
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Fermentation Steps

	Temp	Time
Fermentation Step 1	68 °F	30 days

Notes

73 ppm Ca, 21 ppm Mg, 18 ppm Na, 33 ppm Cl, 33 ppm SO₄, 211 ppm HCO₃. Let it age for 6-12 months