

Bartzwine (wheat barleywine)

English Barleywine

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 4.25 gal
Boil Time: 15 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 7/8/2010
Brewer: James (merddyn)
Asst Brewer:
Equipment: Brew Pot (5 Gallon)
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
11.00 lb	Wheat Liquid Extract (Briess Bavarian) [Boil for 15 min]	Extract	73.33 %
1.00 lb	Biscuit Malt (23.0 SRM)	Grain	6.67 %
1.00 lb	Cara-Pils/Dextrine (2.0 SRM)	Grain	6.67 %
1.00 lb	Munich Malt - 10L (10.0 SRM)	Grain	6.67 %
1.00 lb	Wheat, Flaked (1.6 SRM)	Grain	6.67 %
2.00 oz	Hallertauer [4.80 %] (Dry Hop 30 days)	Hops	-
3.00 oz	Hallertauer [4.80 %] (15 min)	Hops	13.4 IBU
1 Pkgs	Lalvin 71B-1122 (Lallemand - Lalvin #71B-1122)	Yeast-Wine	

Beer Profile

Est Original Gravity: 1.100 SG **Measured Original Gravity:** 1.010 SG
Est Final Gravity: 1.023 SG **Measured Final Gravity:** 1.005 SG
Estimated Alcohol by Vol: 10.08 % **Actual Alcohol by Vol:** 0.65 %
Bitterness: 13.4 IBU **Calories:** 43 cal/pint
Est Color: 13.5 SRM **Color:**
Color

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body **Total Grain Weight:** 4.00 lb
Sarge Water: 3.73 gal **Grain Temperature:** 72.0 F
Sarge Temperature: 168.0 F **TunTemperature:** 72.0 F
Adjust Temp for Equipment: FALSE **Mash PH:** 5.4 PH

Temperature Mash, 1 Step, Full Body

Step Time	Name	Description	Step Temp
40 min	Saccharification	Add 1.25 gal of water at 170.5 F	158.0 F

10 min Mash Out Heat to 168.0 F over 10 min 168.0 F

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Corn Sugar ***Volumes of CO2:*** 2.4

Pressure/Weight: 3.8 oz ***Carbonation Used:*** -

Keg/Bottling Temperature: 60.0 F ***Age for:*** 28.0 days

Storage Temperature: 70.0 F

Notes

Recipe by merddyn (James) at www.simplehomebrewing.com. Have not tried this yet.

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