

HOMEBREW - CRISP BARLEY WINE

Rich, intense and complex malt | ABV 10% | IBU 25 | OG 1090 SG

Malting floor N° 19 at our Norfolk maltings is where it all started for us back in 1870. The Maris Otter® barley we malt on the floor today enjoys the benefit of a slow, three day kilning, which intensifies the rich, malty flavours you'll find in this barley wine. Bottle condition and age for a special occasion.

BASICS

BATCH SIZE FERMENTER:	25 l
BATCH SIZE BOIL:	27.75 l
ORIGINAL GRAVITY:	1090 SG
FINAL GRAVITY:	1012 SG
IBUs:	25
COLOUR (EBC/SRM):	22 / 11
BREWHOUSE EFFICIENCY:	65%

INGREDIENTS

 MALTS	(kg)	%
No19 MARIS OTTER®	10.83	95
CRYSTAL 100	0.64	5
TOTAL	11.48	

YEAST

SAFBREW S33

 HOPS	(g)	Alpha Acid %	Contribution %	Add
GOLDINGS	15.6	6	30	Start of Boil
PHOENIX	8.6	10.5	30	Middle
PHOENIZ	11.9	10.5	40	Flame Out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	65°C / 149°F
FERMENTATION TEMP:	25°C / 77°F
TARGET ATTENUATION:	87.6%
 MASH LIQUOR VOL (LITRES):	28.7
 LIQUOR / MASH RATIO:	2.5 : 1

TIMINGS

MASH: 60 mins **BOIL: 60 mins** **STAND: 30 mins**



Mike's Top Tip

"Going for a gravity of 1.090 with an all malt mash will require sacrificing some yield, check the gravity in the copper as you run off and stop when you have the correct gravity, allowing for a two hour boil."