



Belgian Malts that Make Your Beer So Special

Barley Wine



Beer recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT

Château Pilsen 2RS	22.75 kg / hl
Château Melano	3.25 kg / hl
Château Cara Ruby®	1.6 kg / hl
Château Abbey®	4.9 kg / hl

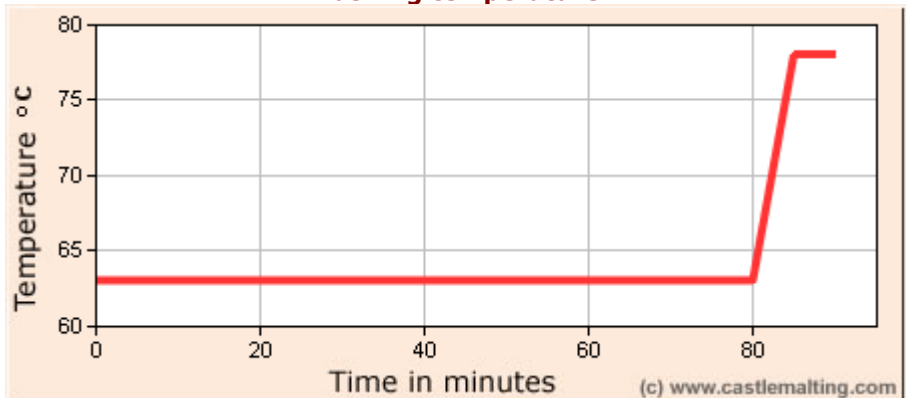
HOPS

Nugget	125 g / hl
Tettnang	125 g / hl

YEAST

Safbrew S-33	80 g / hl
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Mashing temperature



Original gravity: 1.080 - 1.120° PL

Alcohol: 8 - 12%

Colour: 24 - 48 EBC

Bitterness: 35 - 70 IBU

Description

A strong, top-fermenting ale, with an alcohol contents of at least 8% and up to 12% (or more) by volume. It is called barley wine because it can be as strong as wine; but since it is made from grain rather than fruit, it is, in fact, a beer. Serve this beer in a special glass, that will concentrate the aroma. It is excellent with dessert.



Step 1: Mashing

- Mash 32.5 kg of malt in 75 liters of water at 63°C
- Mix 80 minutes at 63°C
- Increase the temperature to 78°C and rest during 2 minutes

Step 2: Filtration

Separate the wort from the spent grain at 78°C

Step 4: Whirlpool After boiling, set the wort in the whirlpool for 5 minutes, rest during 25 minutes.

Step 3: Boiling

- Duration: 1h 40 min; The volume of wort declines by 8 - 10%
- After 15 min add the bitter hop Nugget; after 95 min - the aroma hop Tettnang
- The wort must have a density of 24° Pl at the end of the boiling stage. In order to achieve the necessary density, add sugar.

Step 5: Cooling at 23°C

Step 6: Fermentation Add the dry yeast to the cooled wort at 23°C

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer!

Send us your recipe, and we'll be pleased to publish it on our website

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