Belgian Malts that Make Your Beer So Special

Barley Wine

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Original gravity: 1.080 - 1.120° PL

Alcohol: 8 - 12%

Colour: 24 - 48 EBC

Bitterness: 35 - 70 IBU

Description
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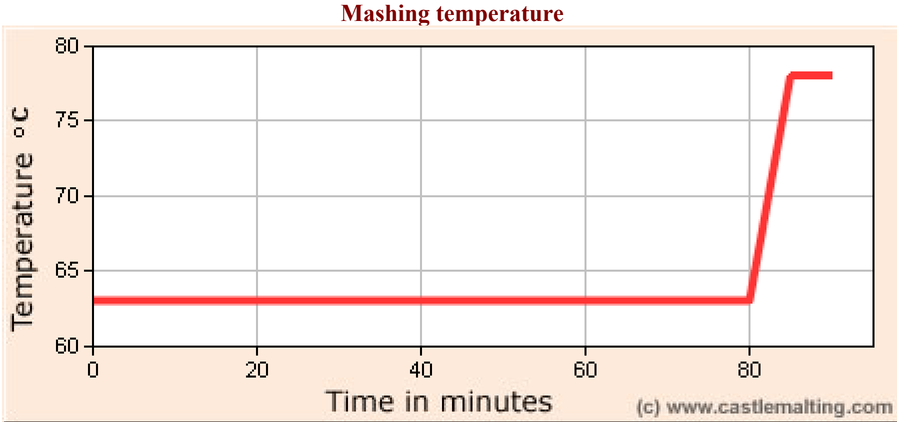
INGREDIENTS / HL

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

Mashing temperature



Step1: 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

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□□: Chemin du Couloury 1, 4800 Lambermont, □□□ □□ □□: Rue de Mons 94, 7970 Beloeil, □□□ □□: + 32 (0) 87 662095; □□: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com □□□ □□ □□ Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB