Belgian Malts that Make Your Beer So Special

Barley Wine



ABV 10%	Color 60 EBC	Bitterness 50 IBU

Description
A strong top-fermenting ale, with a high alcohol level. It is called barley wine because it can be as strong as wine. But since it is made from malted barley rather than grapes, it is, in fact, a beer. This beer is made to be appreciated in the winter by the fireplace. it is excellent with dessert.

Service:
Glass: Goblet Glass

Temperature: 4 - 10°C

BREWER`S TIPS
Be careful with your equipment efficiency to reach the right OG. If needed, use Dark Candy Sugar to adjust it.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. 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

Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	50% / 17.7 kg
Château Melano	25% / 8.8 kg
Château Cara Ruby®	10% / 3.5 kg
Château Abbey®	15% / 5.3 kg

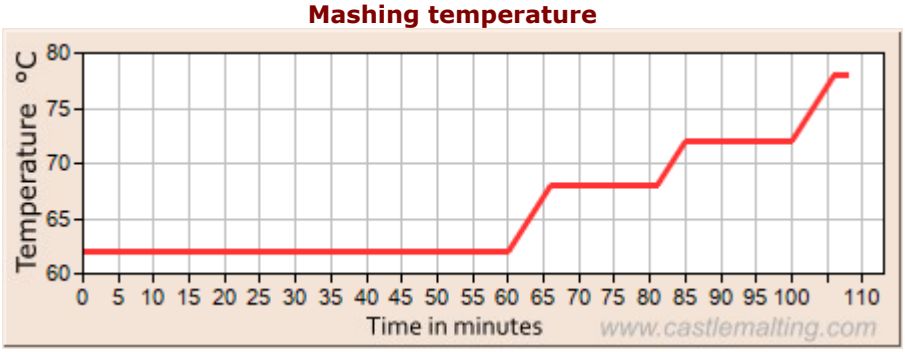
HOPS

Nugget (12.0% aa)	45 IBU / 130 g
Tettnang (5.0% aa)	5 IBU / 170 g

YEAST

SafAle S-04	80 g

Mashing temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.5 L/kg

Mash-in at 62°C

Rest for 60min at 62°C

Rise to 68°C at 1°C/min. Rest for 15min at 68°C

Rise to 72°C at 1°C/min. Rest for 15min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min. Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 90min.

Hop addition 1: After 30min add Nugget.

Hop Addition 2: After 80min add Tettnang.

Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	21.0°P	Efficiency	80%

Step 3: Fermentation and Maturation Cool down the wort to 16°C and pitch the yeast. Ferment at 16°C for 2 days then rise to 18°C. Once the fermentation is done (FG reached and off-flavors removed – about 10 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	82%	FG	3.80°P

Step 4: Cold Aging and Packaging Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.4 volumes of CO2**. The beer is ready to package and drink. Enjoy! *For refermentation in the bottle, add brewing sugar and SafAle F-2.

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