



# Belgian Malts that Make Your Beer So Special

## Barley Wine



Original gravity: 1.080 – 1.120° PL  
 Alcohol: 8 – 12%  
 Colour: 24 – 48 EBC  
 Bitterness: 35 – 70 IBU

Description  
 12%  
 Wine) ;

(Barley

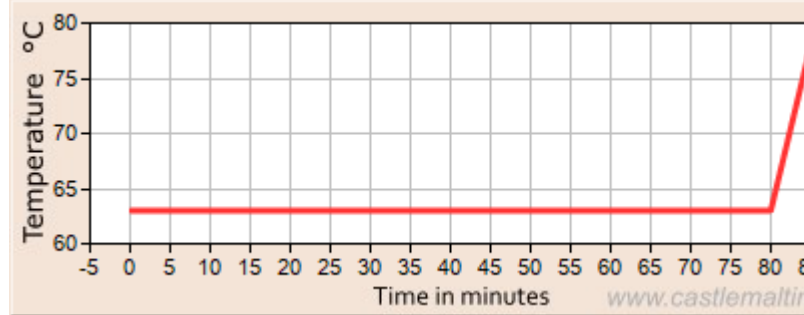


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### INGREDIENTS / HL

MALT	
Ch teau Pilsen 2RS	22.75
Ch teau Melano	3.25
Ch teau Cara Ruby	1.6
Ch teau Abbey	4.9
HOPS	
Nugget	12
Tettnang	12
YEAST	
Safbrew S-33	8

### Mashing temperature



#### 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 15 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 Tettnang
- The wort must have a density of 24° Pl at the end of the boiling. 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