

Brewer	Ken Getty	Recipe Name	Port Barrel Project	#
Date Brewed		BJCP Beer Style	19B. English Barleywine	20

System Specific Information

Batch Size	10.0	gal	Weight of Mash Tun	8.8	lb
Boil Time	90	min	Thermal mass of Mash Turn	0.3	btu/lb°F
Evaporation from Boil	25	%/hr	Boil Kettle Dead Space	0.8	gal
Shrinkage from Cooling	4	%	Lauter Tun Dead Space	0.7	gal
Brew House Efficiency	65	%	Mash Tun Dead Space	0.4	gal
Scale Current Recipe	100	%	Fermentation Task Lose	0.3	gal

Fermentable Ingredients

Ingredients	Grain Quantity (lb)	Potential SG (1 lb/1 gal H ₂ O)	Specific Gravity (SG)	% of Grist	Malt Color Units	
1st Pale Malt (Marris Otter)	35	1.038	1.084	74	10	
2nd Rye (Flaked)	5	1.036	1.011	10	1	
3rd Munich Malt - 10L	3	1.035	1.007	6	3	
4th Biscuit Malt	1.5	1.036	1.003	3	3	
5th Vienna Malt	1.5	1.036	1.003	3	1	
6th Caramel/Crystal Malt - 60L	1	1.034	1.002	2	6	
7th Candi Sugar (Clear)	1	1.036	1.003	3	0	
8th None	0	0	0	0	0	
Total Grain Bill	47	lb	Style OG Range	1.080-120+	Total Malt Color Units	24
Total Non-Mashed Ingredient Bill	1	lb	Predicted OG	1.113	Style SRM Color Range	8-22
Grain Liquid Absorption Factor	0.2	gal/lb	Actual OG		Total SRM	13
					Beer Color	

Yeast Strain Calculated Information

Yeast Strain	Average % Attenuation	% ABV	% ABW	Carbs per 16oz	Calories per 16oz	Style FG Range	Final Gravity
Fermentis Safale US-05 Dry A	72	12.1	9.3	55	534	1.018-30+	1.032
Actual Measurements	0	0	0	0	0		

Hops Additions

Hops Addition	Quantity (oz)	Time Boiled (min)	% Alpha Acid	Hops Form	% Utilization	Bitterness Units	
1st Target	3	90	10	Pellet	15	33	
2nd Styrian Goldings	1.5	30	7	Pellet	11	8	
3rd Styrian Goldings	1.5	10	7	Pellet	5	4	
4th None	0	0	0	Pellet	0	0	
5th None	0	0	0	Pellet	0	0	
6th None	0	0	0	Pellet	0	0	
Bitterness Formula	Tinseth	BU:GU Ratio	0.4	Style IBU Range	35-70	Total IBUs	45

Mash Parameters

Grain Temperature	63	°F	Mash Thickness	1.2	qts/lb
Desired Mash Temperature	150	°F	Grain Absorption	9.4	gal
Actual Mash Temperature		°F	Strike Water Temperature	166	°F
Strike Water Quantity	56.4	qts	Pre-boil Liquid Volume	15.9	gal
Sparge Water	12.3	gal	Total Water Needed	26.4	gal

General Brewing/Procedural Notes

Fermentation Notes

Primary Transfer Date		Days in Primary		Primary Temp		°F
Secondary Transfer Date		Days in Secondary		Secondary Temp		°F

Packaging Method

Priming Method

Conditioning Time

Days

Tasting Notes/ScoreSheet

Aroma

out of 12 points possible

Appearance

out of 3 points possible

Flavor

out of 20 points possible

Mouthfeel

out of 5 points possible

Overall Impression

out of 10 points possible

Total

out of 50 points possible

Score