

# 185 Bulldog Front 5G

American Barleywine (22 C)

**Type:** All Grain  
**Batch Size:** 5.00 gal  
**Boil Size:** 6.53 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.99 gal  
**Final Bottling Vol:** 4.60 gal  
**Fermentation:** Ale, Two Stage

**Date:** 27 Jan 2020  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** All Grain - Standard 5 Gal/19l Batch - Cooler  
**Efficiency:** 72.00 %  
**Est Mash Efficiency:** 82.8 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 519.94 ml warm water and add optional 26.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 9.22 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
13 lbs	Superior Pils Malt (2.0 SRM)	Grain	1	64.0 %	1.02 gal
2 lbs 6.0 oz	Carapils (Briess) (1.5 SRM)	Grain	2	11.7 %	0.19 gal
2 lbs 6.0 oz	High Color Malt (3.0 SRM)	Grain	3	11.7 %	0.19 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	5.8 %	0.09 gal
13.0 oz	Amber Malt (22.0 SRM)	Grain	5	4.0 %	0.06 gal
9.0 oz	Rye Malt (4.7 SRM)	Grain	6	2.8 %	0.04 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 6.34 gal of water at 163.1 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 2.87 gal water at 168.0 F

#### First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Centennial [10.00 %] - First Wort 60.0 min	Hop	7	51.5 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.088 SG

#### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Centennial [10.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	23.4 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.100 SG

#### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

#### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Voss Kveik Ale Yeast (Lallemand #- ) [50.28 ml]	Yeast	9	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.100 SG)

Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

27 Jan 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

31 Jan 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Centennial [10.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-

Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.020 SG)

Date Bottled/Kegged: 10 Feb 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

11 Mar 2020 - Drink and enjoy!

Notes