

185 Bulldog Front 5G Extract

American Barleywine (22 C)

Type: Extract
Batch Size: 6.00 gal
Boil Size: 5.32 gal
Boil Time: 60 min
End of Boil Vol: 4.95 gal
Final Bottling Vol: 5.60 gal

Date: 27 Jan 2020
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 562.39 ml warm water and add optional 28.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.32 gal

Mash or Steep Grains

- Steep Water Volume: 4.00 gal
- Steep Grain Weight: 4 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Finest Maris Otter® Ale Malt (Crisp) [Steep] (3.3 SRM)	Grain	1	10.8 %	0.16 gal
1 lbs	Carapils (Briess) [Steep] (1.5 SRM)	Grain	2	5.4 %	0.08 gal
1 lbs	Rye Malt [Steep] (4.7 SRM)	Grain	3	5.4 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 14 lbs 9.0 oz
- Boil Fermentables Volume: 1.18 gal
- Est Boil Water Addition: 0.14 gal
- Target Boil Volume: 5.32 gal
- Estimated pre-boil gravity is 1.127 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	4	21.5 %	0.31 gal
1 lbs	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	5	5.4 %	0.08 gal
9 lbs 9.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	6	51.5 %	0.80 gal
3.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	7	49.0 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
3.50 oz	Centennial [10.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	24.5 IBUs	-

- Estimated Post Boil Vol: 4.95 gal and Est Post Boil Gravity: 1.089 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 6.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
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1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-	-
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- Measure Actual Original Gravity _____ (Target: 1.089 SG)
- Measure Actual Batch Volume _____ (Target: 6.00 gal)
- Add water if needed to achieve final volume of 6.00 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
1.00 oz	Centennial [10.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.021 SG)
- Date Bottled/Kegged: 10 Feb 2020 - Carbonation: Bottle with 4.40 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 11 Mar 2020 - Drink and enjoy!

Notes