

# 210 Hop Hearted 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:** 02 Aug 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 449.95 ml warm water and add optional 22.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.72 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
12 lbs 15.0 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	79.9 %	1.01 gal
2 lbs 4.0 oz	Vienna Malt (3.5 SRM)	Grain	2	13.9 %	0.18 gal
1 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	6.2 %	0.08 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.06 gal of water at 163.6 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 3.66 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.075 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	4	61.1 IBUs	-

#### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	Centennial [10.00 %] - Steep/Whirlpool 20.0 min, 194.4 F	Hop	5	11.9 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.085 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	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	6	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.085 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

- 02 Aug 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 06 Aug 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	Amarillo [9.20 %] - Dry Hop 0.0 Days	Hop	7	0.0 IBUs	-
0.50 oz	Amarillo [9.20 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.016 SG)
- Date Bottled/Kegged: 16 Aug 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Sep 2020 - Drink and enjoy!

Notes