

# Rye Wine

English Barleywine (17 D)

**Type:** All Grain

**Batch Size:** 5.50 gal

**Boil Size:** 7.75 gal

**Boil Time:** 90 min

**End of Boil Vol:** 6.25 gal

**Final Bottling Vol:** 5.50 gal

**Fermentation:** Ale, Two Stage

**Taste Notes:**

**Date:** 16 Jan 2019

**Brewer:** Brian

**Asst Brewer:**

**Equipment:** Keggle

**Efficiency:** 55.00 %

**Est Mash Efficiency:** 60.0 %

**Taste Rating:** 30.0



## Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Rice Hulls (0.0 SRM)	Adjunct	1	5.9 %	0.24 gal
15 lbs	Vienna Malt (3.5 SRM)	Grain	2	44.1 %	1.17 gal
10 lbs	Rye Malt (4.7 SRM)	Grain	3	29.4 %	0.78 gal
5 lbs	Pilot Pilsner (1.8 SRM)	Grain	4	14.7 %	0.39 gal
1 lbs	Rye, Flaked (2.0 SRM)	Grain	5	2.9 %	0.08 gal
8.0 oz	Chocolate Rye (Weyermann) (245.0 SRM)	Grain	6	1.5 %	0.04 gal
8.0 oz	Special B Malt (180.0 SRM)	Grain	7	1.5 %	0.04 gal
2.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	8	23.2 IBUs	-
2.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 30.0 min	Hop	9	17.9 IBUs	-
2.0 pkg	Tartan (Imperial Yeast #A31)	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.109 SG

**Est Final Gravity:** 1.028 SG

**Estimated Alcohol by Vol:** 11.0 %

**Bitterness:** 41.1 IBUs

**Est Color:** 23.0 SRM

**Measured Original Gravity:** 1.046 SG

**Measured Final Gravity:** 1.010 SG

**Actual Alcohol by Vol:** 4.7 %

**Calories:** 151.6 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Medium Body, Batch Sparge

**Sparge Water:** 3.20 gal

**Sparge Temperature:** 168.0 F

**Adjust Temp for Equipment:** FALSE

**Est Mash PH:** 5.61

**Measured Mash PH:** 5.20

**Total Grain Weight:** 34 lbs

**Grain Temperature:** 72.0 F

**Tun Temperature:** 72.0 F

**Target Mash PH:** 5.20

**Mash Acid Addition:** None

**Sparge Acid Addition:** None

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 9.13 gal of water at 165.6 F	152.0 F	60 min

**Sparge:** Batch sparge with 2 steps (Drain mash tun , 3.20gal) of 168.0 F water

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle

**Pressure/Weight:** 4.32 oz

**Keg/Bottling Temperature:** 70.0 F

**Volumes of CO2:** 2.3

**Carbonation Est:** Bottle with 4.32 oz Corn Sugar

**Carbonation (from Meas Vol):** Bottle with 3.93 oz Corn Sugar

**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

Notes

10/18 - 1.108 OG

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