

CRISP - BARLEY WINE

Rich, intense and complex malt | ABV 10% | IBU 25 | OG 1090 SG


Malting floor N° 19 at our Norfolk maltings is where it all started for us back in 1870. The Maris Otter® barley we malt on the floor today enjoys the benefit of a slow, three day kilning, which intensifies the rich, malty flavours you'll find in this barley wine. Bottle condition and age for a special occasion.

BASICS

BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	90 SG
FINAL GRAVITY:	12 SG
IBUs:	25
COLOUR (EBC/SRM):	22 / 11
MASH EFFICIENCY:	65%

INGREDIENTS

 MALTS	(kg)	%
N° 19 MARIS OTTER	10.870	95
CRYSTAL 100	0.640	5
TOTAL	11.510	100

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
EAST KENT GOLDINGS	30	11	5.5	Start of boil
CHALLENGER	30	11	7.3	Middle
CHALLENGER	40	4	7.3	Flame out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	65°C / 149°F
FERMENTATION TEMP:	25°C / 77°F
TARGET ATTENUATION:	87%
 MASH LIQUOR VOL (LITRES):	32
 LIQUOR / MASH RATIO:	2.5 : 1

TIMINGS

MASH: 60 mins BOIL: 60 mins

YEAST

LALLEMAND WINDSOR ALE - 11G

Crisp Malt's Top Tips



"Going for a gravity of 1.090 with an all malt mash will require sacrificing some yield, check the gravity in the copper as you run off and stop when you have the correct gravity, allowing for a two hour boil."