

Bryg Nr. 136 Thors Hammer

American Barleywine (22 C)

Type: All Grain

Batch Size: 180,00 L

Boil Size: 236,75 L

Boil Time: 90 min

End of Boil Vol: 218,75 L

Final Bottling Vol: 170,00 L

Fermentation: Ale, Single Stage

Date: 10 Aug 2024

Brewer: ØL bryghus

Asst Brewer: Marco Schott

Equipment: 200 L Polsinelli
66%

Efficiency: 70,00 %

Est Mash Efficiency: 81,7 %

Taste Rating: 30,0



Taste Notes: This is a great beer. At a recent club meeting, a few guys suggested this is closer to a Porter than a Brown, mainly because it is pretty dark. However, it tastes more like a Brown. While I will likely brew this exact recipe many times, here are two changes I plan on trying just for fun:

Either way, this beer will go quickly, it's that good. Cheers!

Prepare for Brewing

- Create a yeast starter with 20,00 L of wort (2130,25 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 330,87 L
- Mash Water Acid: 71,3 ml (4,8 tbsp) Lactic Acid (88%)

Water Prep

Amt	Name	Type	#	%/IBU	Volume
301,00 L	Øster Løgum Vand	Water	1	-	-
24,50 g	Epsom Salt (MgSO4) (Mash)	Water Agent	2	-	-
24,50 ml	Lactic Acid (Mash)	Water Agent	3	-	-
8,00 g	Salt (Mash)	Water Agent	4	-	-
2,93 g	Calcium Chloride (Mash)	Water Agent	5	-	-
0,29 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	6	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
16,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	7	19,0 %	10,43 L
10,50 kg	BEST Pale Ale (BESTMALZ) (6,0 EBC)	Grain	8	12,5 %	6,85 L
10,50 kg	BEST Pilsen Malt (BESTMALZ) (3,5 EBC)	Grain	9	12,5 %	6,85 L
10,50 kg	CHÂTEAU WHEAT BLANC (4,5 EBC)	Grain	10	12,5 %	6,85 L
5,50 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	11	6,5 %	3,59 L
5,00 kg	CHÂTEAU CHIT BARLEY MALT FLAKES (4,...	Grain	12	6,0 %	3,26 L
5,00 kg	CHÂTEAU CRYSTAL® (150,1 EBC)	Grain	13	6,0 %	3,26 L
5,00 kg	CHÂTEAU MELANO LIGHT (40,0 EBC)	Grain	14	6,0 %	3,26 L
5,00 kg	Chocolate Malt (886,5 EBC)	Grain	15	6,0 %	3,26 L
4,00 kg	CHÂTEAU CARA CLAIR (5,5 EBC)	Grain	16	4,8 %	2,61 L
4,00 kg	CHÂTEAU ROASTED BARLEY (1200,9 EBC)	Grain	17	4,8 %	2,61 L
3,00 kg	CHÂTEAU RYE (6,9 EBC)	Grain	18	3,6 %	1,96 L
28,00 ml	Lactic Acid (Sparge)	Water Agent	19	-	-
26,44 g	Epsom Salt (MgSO4) (Sparge)	Water Agent	20	-	-
8,00 g	Salt (Sparge)	Water Agent	21	-	-

3,72 g	Calcium Chloride (Sparge)	Water Agent	22	-	-
0,37 g	Gypsum (Calcium Sulfate) (Sparge)	Water Agent	23	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 194,80 L of water at 76,5 C	68,9 C	45 min

- Sparge Water Acid: 37,7 ml (2,6 tbsp) Lactic Acid (88%)
- Fly sparge with 136,07 L water at 75,6 C
- Add water to achieve boil volume of 236,75 L
- Estimated pre-boil gravity is 1,086 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
300,00 g	Chinook [13,00 %] - Boil 90,0 min	Hop	24	31,0 IBUs	-
300,00 g	Centennial [10,00 %] - Boil 25,0 min	Hop	25	17,8 IBUs	-
300,00 g	Perle - Hallertau [8,00 %] - Boil 5,0 min	Hop	26	8,3 IBUs	-

- Estimated Post Boil Vol: 218,75 L and Est Post Boil Gravity: 1,097 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 180,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
6,0 pkg	American Ale II (Wyeast Labs #1272) [124,21 ml]	Yeast	27	-	-

- Measure Actual Original Gravity _____ (Target: 1,097 SG)
- Measure Actual Batch Volume _____ (Target: 180,00 L)

Fermentation

- 10 Aug 2024 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)
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Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
0,00 kg	Maltodextrin [Bottling] (5,9 EBC)	Sugar	28	0,0 %	0,00 L

- Measure Final Gravity: _____ (Estimate: 1,031 SG)
- Date Bottled/Kegged: 24 Aug 2024 - Carbonation: Bottle with 847,78 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 23 Sep 2024 - Drink and enjoy!

Notes