League Barnes' Stormer (AG)

Strong Bitter (11 C)

Type: All Grain
Batch Size: 23.00 L
Boil Size: 28.50 L
Boil Time: 60 min
Final Bottling Vol: 22.00 L
Fermentation: Ale with Diacetyl Rest

Date: 11 May 2021
Efficiency: 75.00 %
Est Mash Efficiency: 81.5 %



Brewing Notes:
The suggested mineral additions for this ESB provide a sulphate to chloride ratio of ~5:1 and assumes an average NZ water profile which should be fine for most NZ water sources. The target water profile in ppm is Ca - 140, Mg - 15, Na - 15, SO4 - 250, Cl - 50.

Add the dry hops once fermentation slows but while there is still active fermentation to ensure the yeast cleans up any oxygen that is introduced.

1. If flavour minerals are available, add to boil only as mash pH is taken care of with acid malt. The target mash pH is 5.2 - 5.4.
2. If available, add sufficient lactic acid to the sparge water to lower the pH to 5.6 prior to heating (~ 0.5 - 1.5 ml depending on water source).
3. If available, add kettle finings and yeast nutrient 15 min before the end of boil.
4. It is recommended that the yeast be rehydrated per the manufacturer's instructions. Pitch at 18C, maintain for 48 hours then allow to rise to 20C.
5. Once fermentation slows (~7 days), add the dry hops and raise the temperature to 22C for a diacetyl rest. Maintain until fermentation is complete (~5 days).
6. If possible, cold crash to 2C and let settle for at least 48 hours before packaging.
7. Carbonate to 1.9 - 2.2 volumes of CO2.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.800 kg	Pale Malt, Maris Otter (Thomas Fawcett) (5.9 EBC)	Grain	1	88.5 %	3.13 L
0.250 kg	Gladfield Dark Crystal Malt (200.0 EBC)	Grain	2	4.6 %	0.16 L
0.250 kg	Gladfield Sour Grapes Malt (acid malt) (4.0 EBC)	Grain	3	4.6 %	0.16 L
0.100 kg	Gladfield Medium Crystal Malt (100.0 EBC)	Grain	4	1.8 %	0.07 L
0.025 kg	Gladfield Light Chocolate Malt (960.0 EBC)	Grain	5	0.5 %	0.02 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 18.15 L of water at 69.9 C	65.0 C	75 min
Mash Out	Heat to 76.0 C over 10 min	76.0 C	10 min

◯ Fly sparge with 15.79 L water at 76.0 C
◯ Add water to achieve boil volume of 28.50 L
◯ Estimated pre-boil gravity is 1.047 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
25.00 g	Target [10.40 %] - Boil 60.0 min	Hop	6	27.6 IBUs	-
15.00 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	7	-	-
3.10 g	Calcium Chloride (Boil)	Water Agent	8	-	-
0.50 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	9	-	-
1.50 g	Yeast Nutrient (Boil 15.0 mins)	Other	10	-	-
30.00 g	Goldings [5.20 %] - Boil 10.0 min	Hop	11	9.6 IBUs	-

◯ Estimated Post Boil Vol: 26.00 L and Est Post Boil Gravity: 1.054 SG

Cool and Transfer Wort

◯ Cool wort to fermentation temperature
◯ Transfer wort to fermenter
◯ Add water if needed to achieve final volume of 23.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [0.02 L]	Yeast	12	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.054 SG)
◯ Measure Actual Batch Volume _____ (Target: 23.00 L)

Fermentation

◯ 11 May 2021 - Primary Fermentation (2.00 days at 18.0 C ending at 18.0 C)
◯ 13 May 2021 - Secondary Fermentation (5.00 days at 20.0 C ending at 20.0 C)
◯ 18 May 2021 - Tertiary Fermentation (5.00 days at 22.0 C ending at 22.0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
25.00 g	Target [9.00 %] - 5.0 Days Before Bottling for 5.0 Days	Hop	13	0.0 IBUs	-
20.00 g	Goldings [5.20 %] - 5.0 Days Before Bottling for 5.0…	Hop	14	0.0 IBUs	-

◯ Measure Final Gravity: _____ (Estimate: 1.012 SG)
◯ Date Bottled/Kegged: - Carbonation: Keg with 12.54 PSI