



WEYERMANN® Nr. 16 Barrel Aged Barley Wine

Beer description

Barley Wine is by definition a strong barley malt ale with the same alcoholic strength as wine. After an extended conditioning time, we racked the beer into used Scotch whisky barrels from the famous Ardbeg Distillery in Port Ellen, on the Isle of Islay, along Scotland's west coast. The distillery uses peat from the indigenous Islay Peat Bogs to kiln-dry its malt. This gives Islay malt Whiskys their classic smoky character. When we matured our Barley Wine in these barrels for three months, it developed a harmonious balance of strong, malt-forward beer kissed by the smoky residues of the Islay Peat Bogs. The resulting tastes are of dried stone fruit, caramel malt, and mild phenolics from the peat. Savoring this sipping ale slowly will transport you to the cool and misty days of Scotland, while warming your soul and body inside and out.




Beer style

Barley Wines are top-fermented, malt accented, deep golden to dark brown. The head is mostly beige. Barley Wines impress with their long-lasting finish and warming alcohol effect. Depending on interpretation there are notes of caramel, dry fruits, bake aromas or nuts in flavor and aroma.

Malt bill

| | |
|--------------------------------|--------|
| Weyermann® Barke® Vienna Malt | 77.0 % |
| Weyermann® CARABELGE® | 10.0 % |
| Weyermann® CARARED® | 5.0 % |
| Weyermann® CARAPILS®/CARAFOAM® | 5.0 % |
| Weyermann® Acidulated Malt | 3.0 % |

Brewing

| | | | |
|--------------------|--|-------------------|-------------------------------------|
| Mash regime | Infusion: Mash in at 63°C (145°F) and rest for 70 min, heat up to 72 °C (162°F) and rest for 30 min, mash out at 78°C (172°F). | | |
| Beer parameters | Original gravity | 1,106 SG | 25,1 °P |
| | CO2-content | 2,3 - 2,8 volumes | 4,5 - 5,5 g/l |
| | Alcohol by volume | 10.5 % | |
| Hop recommendation | Bitter Hop | Magnum | 40 IBU at the beginning of boiling |
| | Aroma Hop | Hüll Melon | 30 IBU 10 min before end of boiling |
| | Aroma Hop | Cascade | 5 IBU Whirlpool |
| Bitter units |  | 75 IBU | |



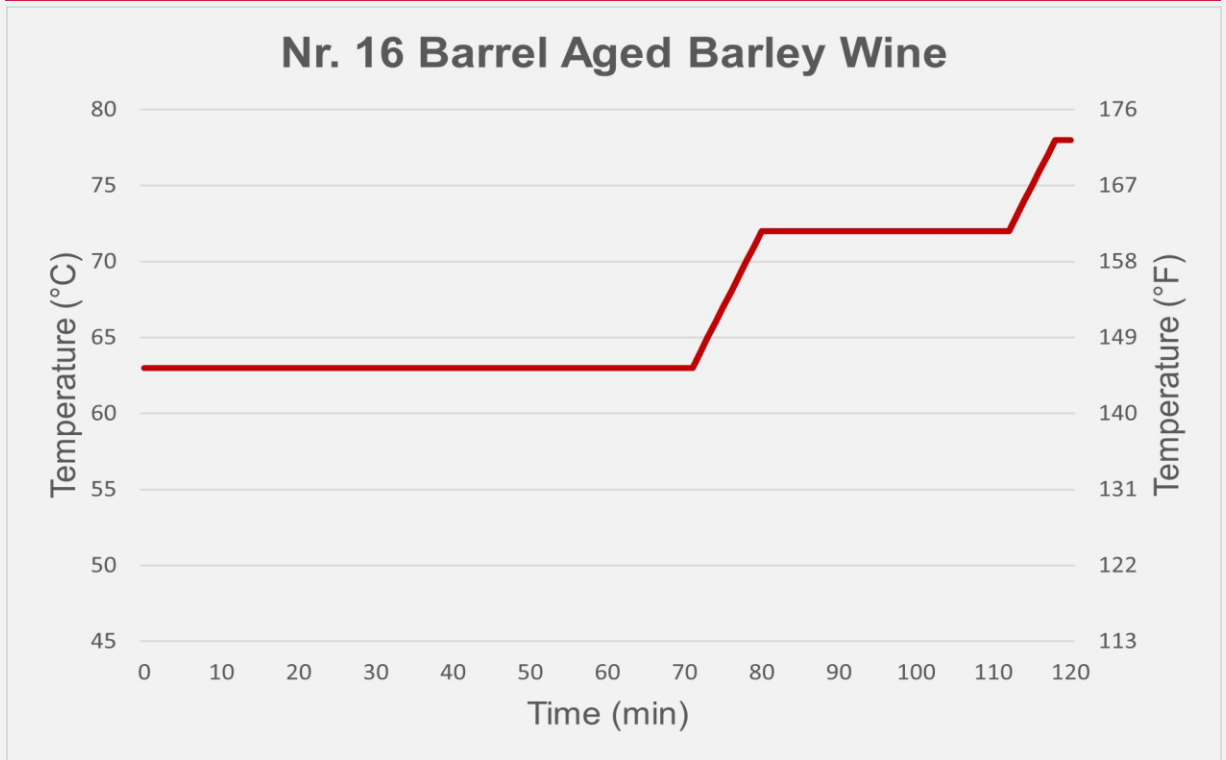
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WEYERMANN® SPECIALTY MALTS

Ingredients

| | | | |
|-------------------------|------------------------------------|---------------|--|
| Boiling time | 70 minutes | | |
| Special characteristics | Finishing in Scotch whisky barrels | | |
| Yeast recommendation | Fermentis SafAle™ US-05 | top-fermented | |
| pH-value | Mash | 5,2 - 5,6 | |
| | Starting wort | 5,2 | |
| | Finished beer | 4,2 - 4,6 | |

Mash regime



*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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