



## 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	

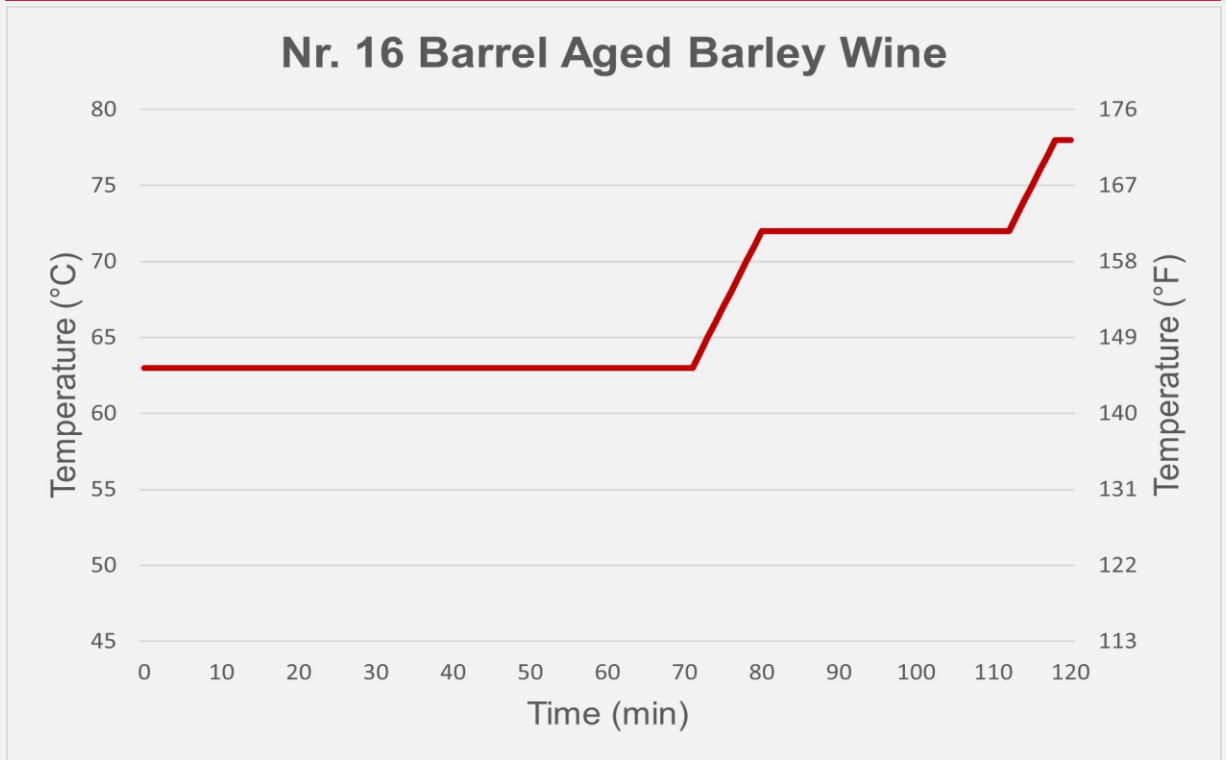


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### Ingredients

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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