



American Homebrewers Association®

BIG BREW

2015

Old School Barleywine – Extract

American Barleywine

Recipe for 5 gallons (18.93 L)

Fermentables

13 lbs (5.9 kg) Light liquid malt extract
4 oz (113 g) Biscuit malt
8 oz (227 g) Caravienne malt
8 oz (227 g) Crystal 40° L malt
4 oz (113 g) Crystal 65° L malt
2 oz (57 g) Crystal 120° L malt
2 oz (57 g) Special B malt
1 lb (454 g) Orange blossom honey (added during the boil)

Hops

1 oz (28 g) US Cascade whole hops, 6.0% a.a.
(First Wort Hop)
2 oz (67 g) US Tomahawk whole hops, 16.8% a.a.
(60 mins)
1 oz (28 g) US Centennial whole hops, 10.5% a.a.
(15 mins)
1 oz (28 g) US Cascade whole hops, 6.0% a.a.
(5 mins)
1 oz (28 g) US Tomahawk whole hops, 16.8% a.a.
(2 mins)
1 oz (28 g) US Cascade whole hops, 6.0% a.a.
(0 mins)
1 oz (28 g) US Centennial whole hops, 10.5% a.a.
(0 mins)
2 oz (57 g) US Cascade whole hops, 6.0% a.a. (dry)
1 oz (28 g) US Centennial whole hops, 10.5% a.a.
(dry)

Yeast

White Labs WLP051 California V Ale, Wyeast 1272
American Ale II, Safale US-05 Ale, or Danstar BRY-97

Water

Reverse osmosis water treated with ¼ tsp 10%
phosphoric acid per 5 gallons

Brewers Specifics

- Put 2 gallons (7.6 L) of water in the boil pot and heat to 160°F (71°C). While the water is heating, put the specialty grains (Biscuit malt, Caravienne malt, Crystal 40° L malt, Crystal 65° L malt, Crystal 120° L malt) into a grain bag and tie off the ends so the grains can't escape.
- Once the water has reached 150-170°F (65.6-76.7°C), immerse the grain bag in the water for 30 minutes. For more information on steeping specialty grains, visit the Intermediate section of Let's Brew on the AHA website.
- After 30 minutes, remove the grain bag and let it drip until it stops. Add malt extract to the water and stir until totally dissolved.
- Bring to a rolling boil for 75 minutes, add hops at specified intervals from end of boil
- Strain wort into sanitized fermentation vessel with 2-3 gallons (7.6-11.4 L) of pre-boiled & chilled water for a total volume of 5 gallons (18.9 L)
- Pitch yeast when temperature reaches 68° F (20° C)
- Secure air lock or blow-off tube
- After 9 days, rack to secondary fermenter and dry hop
- Let rest another 9 days at 68° F (20° C)
- Keg at 2.5 volumes of CO₂ or bottle condition with 4 oz (113 g) corn sugar

Boil Time: 75 minutes

Original Gravity: 1.109 (26° P)

Final Gravity: 1.033 (8° P)

SRM: 13°

IBU: 95

ABV: 10%