

HOME BREW CHALLENGE **BARLEYWINE** (ALL GRAIN)

RECIPE STATS

Est. SG: 1.085-1.089

Est. FG: 1.019-1.024

IBU: 68

SRM: 13

ABV: 9.2%

INGREDIENTS

17 lbs Maris Otter Pale Malt

1 lb Amber Malt

1 lb Crystal Malt 45L

8 oz Carapils

2 oz Target Hops

London Ale Yeast (Wyeast Labs 1028)

or 2x Safale US-05

MASH SCHEDULE

Heat 30 quarts of water to 164°F. Pour grain into water, stirring to avoid clumps. Mash for 60 minutes at 152°F. Sparge with 1.5 gallons of 168°F water, or finish the mash as you wish.

BREWING SCHEDULE

Top off brew pot to reach 6.25 gallons. Bring wort a low rolling boil. Boil your wort for 60 minutes, being careful to avoid boil-overs. Follow the hop schedule as indicated below.

HOP ADDITIONS

2 oz Target Hops @ 60 minutes

FERMENTATION GUIDELINES

Chill wort to 65°F. Pour cooled wort into fermenter and top up to 5 gallons with filtered water. Pitch yeast. Ferment at 67°F, and allow the beer to ferment until you get a consistent FG reading.