

Old Curmudgeon Barleywine - All Grain Kit

Adapted from recipe found in September/October 2006 Zymurgy Magazine

Ingredients

23 lbs Pale malt	4 oz Cascade hops
7.5 lbs Crisp Marris Otter	4 oz Chinook hops
1.5 lbs Crystal 40L	2 oz Columbus hops
1.0 lbs Crystal 10L	WLP001 – California Ale Yeast
1.0 lbs CaraPils	

Notes

This kit does not include priming sugar – if bottling, you can prime with light DME, corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer. This kit is sized for a 5 gallon batch

OG = 1.111 FG = 1.028 SRM = Approx 15.1 IBU = 148

Mash Instructions

Start mash at 152F for 90 minutes

Step mash up with hot water to exactly 170F (mash out) and hold for 15 minutes

Sparge with 175F water for about 90 minutes

Brew Instructions

Equally mix all varieties & then separate unto 5 equal portions

Boil your wurt until the volume is reduced to 5 – 6 gallons, or 5 gallons if using a 6 gallon boil pot

Add 2 oz of the hops mix at beginning of boil (90 minutes from end)

(Be careful when adding the first hops – If added too fast, the hops will cause a boil over)

Add 2 oz of the hops mix at 60 minutes from end of boil

Add 2 oz of the hops mix at 30 minutes from end of boil

Add 2 oz of the hops mix at 15 minutes from end of boil

Add the 2 oz of the hops mix at the very end of boil & immediately turn off the heat

Chill with a wurt chiller or water bath

Pour the wurt into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible

Top off your fermenter with cold water to make a total of 5 gallons

Cover the fermenter and let cool

Fermentation

When your wurt reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial

Pour the yeast into the wurt and immediately cover with an air lock

Let sit overnight at room temperature or until fermentation starts, then drop your fermentation temperature down to 72 degrees F

Ferment for 1 week or until fermentation stops

Conditioning

Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit for at least 2 weeks to settle out additional trub

If Naturally Conditioning (Bottling)

Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible

Dissolve ½ cup of corn or table (priming) sugar or ¾ cup light DME in one cup of water and bring to a boil

Pour the priming sugar into the beer and stir

Bottle your beer, leaving a ½” - ¾” head space in each bottle

If Force Carbonating (Kegging)

Transfer the beer into a sanitized keg and apply CO2 to carbonate