

Barley Wine

OG: 1.095 FG 1.025 ABV 9.2%

Extract Recipe

14 lbs Light Malt Extract
1 lb British Crystal 55L
1/2 lb Carapils
1 1/2 oz Magnum Hops 22 HBUs (Boiling)
1 oz Mt Hood Hops (Flavor) 5 min
1 oz Mt Hood Hops (Flavor) Dry Hop
2 pkg Pasteur Champagne Yeast(re-hydrate before using) or Wyeast Pacman Yeast
1 tsp Amylase Enzyme

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar
1 pk Dry Champagne yeast(bottling)

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Magnum)
- Continue boiling for 55 mins then add 1 oz of Mt Hood hops.
- Continue to boil for 5 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter and add 1 oz of Mt Hood hops. Let it age to clarity, then bottle or keg.

All Grain Recipe:

20 lbs 2 Row Malt
1 lb British Crystal 55L
1/2 lb Carapils

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.