



It's Raining Hops...Hallelujah!

Barleywine

⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

No beer cellar is complete without a barleywine. And hallelujah, do we have a doozy here for you! This is one complex beer that will change, mature, and improve over many months. The malt flavor will have notes of toasted bread and caramel. The assertive hop character will wow you with citrus and pine. Truly a beer to savor!

Calculated Appx.: O.G.: 1.100 F.G.: 1.021 ABV: 10.4% IBU: 108 SRM: 17

Kit Ingredients

- Mashing Grains:
 - 4 lb US Pale Ale malt
 - 4 oz US Caramel 40L malt
 - 3 oz US Special Roast malt
 - 1 oz US Munich 10L malt
 - 1 oz Canadian Honey malt
- 1 oz Chinook pellet hops (¼ oz at 60 min, ¼ oz at 10 min, ¼ oz at 5 min, ¼ oz at 0 min)
- 1 oz Centennial pellet hops (¼ oz at 15 min, ¼ oz at 10 min, ¼ oz at 5 min, ¼ oz at 0 min)
- ~40 Carb Tabs (for bottling)
- Large muslin sack to steep grains
- Dry yeast (US-05) or Wyeast 1056 or WLP001

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

Directions

Sanitize everything well! Remember to stir periodically throughout the boil!

1. Fill your kettle with 5 quarts of water and heat it to 169F. Pour crushed **grain** into the grain sack, tie it closed, and place it into your kettle. Check the temperature, make sure it is 155F. If it is too low add hot water to bring up the temperature. Mash the grains for 60 minutes.
2. While your grains are mashing, heat 7 quarts of water to 170F in a separate pot. After the mash, **remove the grains** from the mixture and sparge (rinse) the grains with the 7 quarts of hot water, collecting the runnings in your boil kettle. Then turn on the heat and bring the mixture to a boil. You will be boiling the mixture, called wort, for a total of 60 minutes. However, keep reading, because you'll be adding hops during that time.
3. Upon initial boil, the wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 60 minute timer at this point in the brewing process. Boil 15 minutes and then add **¼ oz of Chinook** hop pellets and boil the wort for 45 more minutes. This hop addition will impart most of the bitterness to your beer.



4. After 45 minutes, it's time for another hop addition. Add **¼ oz Centennial** hops and boil for 5 more minutes.
5. After 50 minutes, it's time for another hop addition. Add **¼ oz Centennial** hops and **¼ oz Chinook** hops and boil for 5 more minutes.
6. After 55 minutes, it's time for another hop addition. Add **¼ oz Centennial** hops and **¼ oz Chinook** hops and boil for 5 more minutes.
7. After 60 minutes you are now done boiling your beer, so it's time to turn off the heat. Add the remaining **Centennial** and **Chinook** hops.
8. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
9. Cool your hot wort down to around 65-70F and add the wort to the fermenter. You should have around 4/5ths gallon to a gallon of liquid in the fermenter (just at or below the "One Gallon" raised lettering on your glass jug). Aerate the wort as best you can. If you have an oxygen system, that's best, otherwise give the wort a good shake or a good stir with a sanitized metal or plastic spoon. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add just over **1/2 of the beer yeast packet**.
10. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 60°-72°F for around 14-21 days. Note that it can take up to 48 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 48 hours, call us at 608-257-0099.
11. If foam, called krausen, is going up into the airlock during fermentation, carefully remove the airlock and replace it with a short length of 5/16" tubing that leads to a container ½ filled with water or sanitizer (sanitize the tubing, called "blow-off tubing"). Make sure that the tip of the tubing in the overflow container is submerged. When fermentation slows down, replace the blow-off tube with the airlock. Sanitize the airlock before putting it back in the stopper.
12. Now you can go ahead and bottle or keg your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
13. **Bottling**, Siphon beer into sanitized bottles. Add three conditioning tablets to each bottle for low carbonation, four for medium, and five for high carbonation. Cap and turn bottles upside down several times to mix in sugar
14. Store upright at room temperature (~70F) for 14-21 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several months, if not years. In fact, if you have the patience, we recommend waiting at least 6 month to have 1, then, again, if you have the patience, try one every month or two. Our favorite time to have an American barleywine is after about two or so years. It's great before that as well, but the beer you have after two years will taste like, "Aha, that's why people make barleywines..."