



Hop Bough Whiskey Barrel Pale Ale All-Grain



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

Whiskey barrel pale ales are an under-appreciated beer. The floral and fruity notes of the hops blend perfectly with the vanilla notes of the oak and whiskey. This recipe won its category at a hoppy beer homebrew contest a few years back, and now you can enjoy it at home. Please note that you will have to add some whiskey yourself. We used rye and it was delicious, but any type of whiskey should suffice.

Calculated Approximate: O.G.: 1.049 F.G.: 1.012 ABV: 5.0% IBU: 37 SRM: 6

Please Note: This recipe and these instructions assume a 5 gallon batch size with 70% efficiency for a standard homebrewing setup. You may want to tweak the numbers to fit your brewhouse.

The gravity, IBU, and SRM stats are approximations, so don't worry if you are a few points high or low.

Kit Ingredients

- 7.5 lb US Pale Ale malt
- 8 oz Rye malt
- 4 oz Goldpils Vienna malt
- 8 oz Carapils malt
- 4 oz Victory malt
- 4 oz Torrified Wheat
- 3 oz Cascade hops (1 @ 45, 1 @ 15, 1 @ dry hop)
- 2 oz WI Hop Exchange Centennial hops (1 @ 0 min, 1 @ dry hop)
- 1 oz whiskey soaked oak chips
- 1 cup corn sugar for bottling
- Recommended yeast: Blend of Wyeast 1056 and 1272. Dry Yeast US-05, Wyeast 1056, or WLP001 would work

⚠ Make sure that kit contains these items and 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!

0. If you are using liquid yeast, about three to six hours before you are going to brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer.
1. **If you want to enhance the whiskey flavor:** At the same time, take a coffee mug or similar-sized cup, add **1 oz oak chips**, add **1 cup whiskey** (we like rye), and cover mug with plastic wrap. You'll save this until a week into fermentation.
1. Fill your kettle with 4 gallons of water and heat it to 165F. Pour crushed **grain** into your mash tun and add the water. Check the temperature, make sure it is 152-154F. If it is too low, add hot water to bring up the temperature. Mash the grains for 60 minutes.
2. While grains are mashing, heat 4.25 gallons of water to 170F in a separate pot. After mash, vorlauf (drain 1-2 liters, or until wort is running clear and return this liquid to mash tun) and drain liquid from grain. Then, sparge (rinse) grains with the 4.25 gallons of hot water, collecting runnings in your boil kettle. Then turn on heat and bring mixture to a boil. You will be boiling mixture, called wort, for a total of 60 minutes. However, keep reading, because you'll add 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 boil timer now and boil for 15 minutes.
4. Add **1 oz of Cascade** hop pellets and boil the wort for 30 minutes. This hop addition will impart most of the bitterness to your beer.
5. After these 30 minutes (45 total), add **1 oz Cascade** hops and boil for another 15 minutes.
6. After these 15 minutes (60 minutes total), you are done boiling your beer, so it’s time to turn off the heat. As you turn off the heat, add **1 oz Centennial** hop pellets. Start to cool the hot wort down by using a wort chiller.
7. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
8. Cool your hot wort down to around 70-80F using a wort chiller. Carefully pour the wort into the fermentor.
9. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 80°F (not warm to the touch), give the wort a good shake or a good stir with a sanitized metal or plastic spoon. Here you are trying to aerate the wort, which will help your yeast get going. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add your beer **yeast**. Instructions are on the yeast package.
10. Seal fermentor. Attach fermentation lock half filled with water. Ferment at 60°-68°F for around 14 days. Note that it can take up to 24 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 24 hours, call us at 608-257-0099. If doing a 2-stage fermentation, siphon beer into the glass carboy after 5-7 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as foam has fallen far enough so the carboy will not overflow).
11. However you ferment, add the saved **1 oz oak chips (and extra whiskey if you chose to do so)** to your beer after about 7 days of fermentation (if doing two-stage fermentation, add these when you siphon your beer into the secondary fermentor). Let sit a week.
12. After around 14 days, add **1 oz Cascade** and **1 oz Centennial hop pellets**. Let sit for another 3-7 days. (The pellets will settle faster if you GENTLY rock your fermenter once or twice a day).
13. After 17-21 days, if fermentation has ceased, you can bottle or keg beer. 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.
 - a. **Bottling, Single-Stage Fermentor:** Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.
 - b. **Bottling, 2-Stage Fermentor:** Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring $\frac{3}{4}$ pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.
 - c. **Kegging:** Siphon beer into sanitized keg, purge oxygen from head-space, hook up to CO₂, wait, and enjoy!
14. Store upright at room temperature (~70F) for 14 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 weeks.