

BIG BREW 1998 BIG 10/20 BARLEY WINE

Source: Big Brew 1998

Notes: This recipe is based on Little Apple Brewing Company's "Big 12" Barley Wine created and brewed by Rob Moline and winner of the Gold Medal in the Barley Wine category at the 1996 Great American Beer Festival.

all-grain ingredients for 5 u.s. gallons (18.9 l):

17 lb (7.7 kg) | American two-row pale malt

5 lb (kg) | American Crystal 30 °L malt

1.5 oz (42.5 g) | Galena, 11.2% AA (60 minutes)

2 oz (56.7 g) | Cascade, 5.5% AA (60 minutes)

2 oz (56.7 g) | Willamette, 4.7% AA (end of boil)

English ale yeast

Champagne yeast

specifications:

Original Gravity: 1.096 (24 °P)

Terminal Gravity: 1.016 (4.1 °P)

ABV: 10.4%

IBUs: 63

Fermentation Temperature: 68 °F (20 °C)

directions:

Mash grains for 90 minutes at 152 °F (67 °C). Conduct 90 minute boil. Pitch the English Ale yeast and let ferment 1-2 weeks at 68 °F (20 °C). Add the champagne yeast at the end of the ale yeast fermentation. Prior to bottling, age for a minimum of four months.