

Auld Bogie Barleywine (All Grain)

You find less disturbing those sounds you'd otherwise expect to hear, like the disembodied footsteps creaking on the old wooden floorboards behind you, but you know that your bond to rationality wears thin when, in that disturbing silence, you can sense the spiders moving malignantly about their webs. And sitting before you—just sitting—is a beverage so fearsome in its depths as to conjure up the sensation of the boogeyman. How could this innocent amber chalice resting on the bar top represent this clash between good and evil? Look again and the hues have turned reddish, but the impressions masquerading upon your tongue soothe you with wholesome flavors of sweet, deep malt, caramel, toffee, and ripe dark fruits before suddenly and malevolently warming you with a shuddering sensation like you're being dragged into the fiery depths. But your temptation has ushered your direction to ruin, for this lovely, innocent chalice bubbling before you is definitely the incarnation of devilishly good taste.

Just the Facts, Ma'am:

BJCP Style: 19B. English Barleywine
 Original Specific Gravity: 1.110 - 1.114
 Final Specific Gravity: 1.025 - 1.029
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 11.1%
 Color: 16 SRM (Amber, Reddish & Fiery!)
 International Bittering Units: 75
 Time to Awesome Drinkability: 12 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

12.6 lbs British 2-Row Malt
 1.9 lbs Light Munich Malt
 1.5 lbs Light Wheat Malt
 3 oz 40L Crystal Malt
 3 oz 120L Crystal Malt
 1 lb Brown Sugar (Add to beginning of boil)
 1 lb Amber Candi Sugar (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Nugget Hops (Bittering, 60 Minutes)
 1 oz Columbus Hops (Bittering, 60 Minutes)
 1 oz Perle Hops (Bittering, 60 Minutes)
 ½ oz E.K. Goldings Hops (Flavor & Aroma, 10 Minutes)
 ½ oz E.K. Goldings Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or
 Or
 Dry Yeast: 2 packs of Safale US-05 Yeast or
 2 packs of Lalbrew BRY-97 West Coast Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

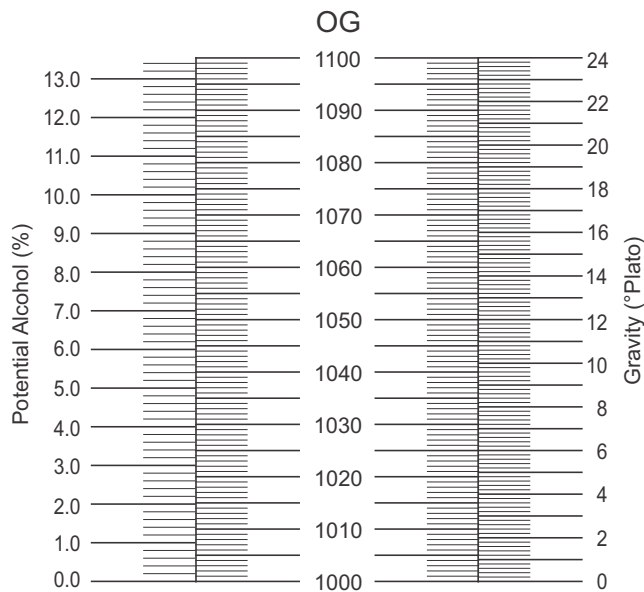
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

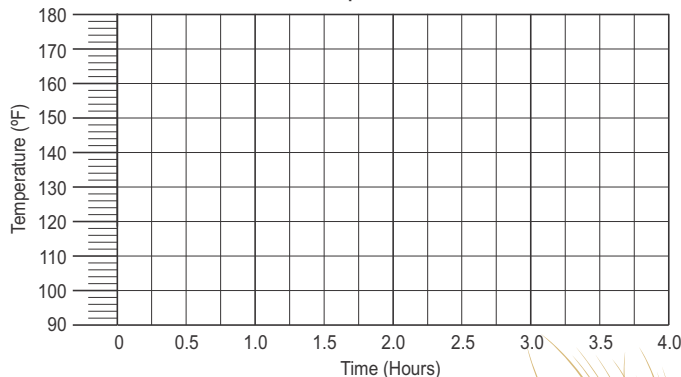
Saccharification Rest: 154°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)



Mash Temperature and Time



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