

Bourbon Barrel Barleywine (All Grain)

From behind the row of bourbon barrels, shrouded lamps exude an amber glow and cast ghostly shadows up the stone walls of the earthen cellar, and upon a sturdy barrelhead, between the bottle rings and the charcoal script of ancient brandings sits a coppery beverage of such enchantment that between the creaking of wooden staves and the aura of the angels' share, you know the spirits still live in this place. And you raise that snifter through the heavy air to your nose, where the bouquet engages your senses with spice and wood, and upon your tongue, this ancient ale swirls thick in deliberate eddies, unleashing flavors of such unfathomable complexity that your senses struggle to contain that manifestation within comprehension. For between the tug-of-war of that beverage's subtle chill and the alcohol's soothing warmth, you are indulged with full, rich malts and velvety caramel, which mingles elegantly between the fruit and spice of hop bitterness and the spellbinding release of bourbon-vanilla. Your snifter embodies the spirits of this place, so acknowledge their presence with this gorgeous beverage, and serve it neat.

Just the Facts, Ma'am:

BJCP Style: 19B. English Barleywine
 Original Specific Gravity: 1.100 - 1.104
 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: 9.9% (Before Bourbon)
 Alcohol by Volume: 11.4% (After Bourbon Addition. This assumes you use 90 proof bourbon and lose 32 fl oz of beer during racking.)
 Color: 15 SRM (Brilliant, Copper & Spiritual!)
 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:

15.6 lbs American 2-Row Malt
 2.1 lbs Light Munich Malt
 0.8 lbs Light Wheat Malt
 5 oz 120L Crystal Malt
 1 lb Natural Brown Sugar (Add at beginning of 60 minute boil)

Hops & Hop Addition Schedule:

2 oz Nugget Hops (Bittering, 60 Minutes)
 1 oz Willamette Hops (Bittering, 60 Minutes)
 ½ oz Willamette Hops (Flavor & Aroma, 10 Minutes)
 ½ oz Willamette Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast
 Or
 Dry Yeast: 2 packs of Safale US-05 Yeast or Cellar Science CALI Dried Ale Yeast & 1 Red Star Premier Blanc Yeast (Add in Secondary)

Brewing Supplies & Flavors:

20 oz Bourbon (Not Included)
 2 oz Toasted Oak Cubes (Soak In Bourbon)
 2 tbs Vanilla Extract (Not Included)
 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

Preparation of the Oaked Bourbon!

On brew day, place the oak cubes and 2 tbs. vanilla extract in a large jar with 20 oz of bourbon. Screw on a tight fitting lid and let the oak cubes soak until transferring the beer into the secondary carboy.

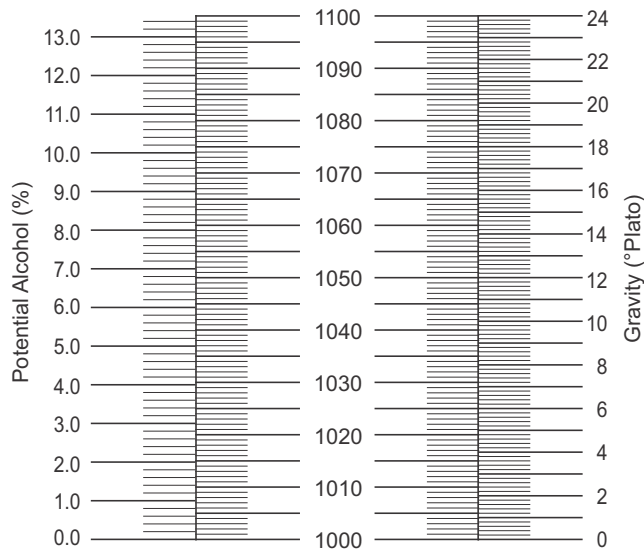
Mash Schedule:

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

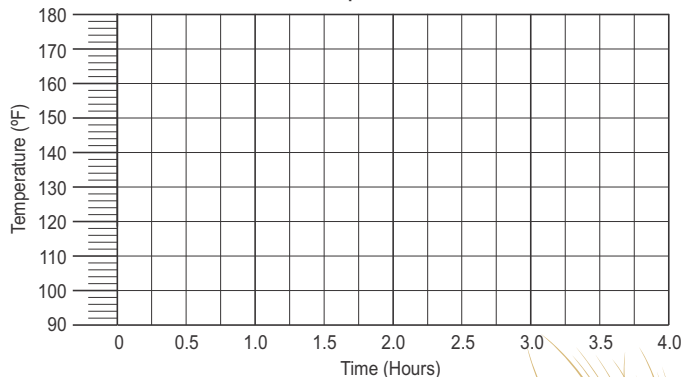
Brew Statistics:

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

OG



Mash Temperature and Time



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