



Bourbon Barrel Barleywine



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: 17D. English Barleywine
Original Specific Gravity: 1.097 - 1.103
Final Specific Gravity: 1.024 - 1.030
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: 73
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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

Malt Bag 1

5.5 lbs. Light Malt Extract Syrup

Malt Bag 2

2.9 lbs Light Malt Syrup

3.3 lbs. Munich Malt Syrup

1.1 lbs Wheat Malt Syrup

1 lb Natural Brown Sugar

Grains & Wort Additives:

5 oz 120L Crystal Malt (Crushed)

Hops:

1 oz Polaris Hops (Bittering, 70 Minutes)

½ oz Willamette Hops (Flavor, 10 Minutes)

½ oz Willamette Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Safale US-05 Yeast or Cellar Science CALI Dried Ale Yeast

AND 2 Packs Red Star Premier Blanc Yeast

Brewing Supplies & Flavors:

20 oz Bourbon (Not Included)

2 tbs. Vanilla Extract (Not Included)

2 oz Toasted Oak Cubes (Soak In Bourbon)

1 Muslin Bag

5 oz Priming Sugar

Pre-Brew Day Checklist:

If you are using liquid yeast, it is always desirable to make a yeast starter when fermenting higher alcohol brews. Making a yeast starter allows you to propagate to a greater (and necessary) cell count to ensure complete fermentation. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Large measuring cup - 4 cup (32 oz) capacity
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock / Blowoff Tube
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Siphon Setup
- Glass Jar (for Spice Potion)

If you choose to rack your beer into a secondary fermenter, you will require the following equipment:

- 5 gallon carboy
- Airlock
- Stopper

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.

The Magical Procedure:

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.

Time to Brew!

Total Boiling Time: 70 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 1 gallon of cold water, into which you will later add your boiled wort.

Note 1: Genuine barley wines often achieve their distinct caramel character from kettle caramelization. This recipe achieves that caramelization in step 4.

Note 2: This recipe has malt syrup additions at two different times during the boil. Please read all of the instructions before beginning.

Note 3: Because of the high gravity of this brew and the corresponding risk of fermentation foam-over, we recommend using a blow-off tube during the primary fermentation.

1. Add the crushed grains to a muslin bag and add to 2½ gallons of water. Measure this volume carefully to ensure proper hop bitterness.
2. Heat water until the temperature is between 150 and 170 degrees. Steep the grains between this temperature range for 30 minutes.
3. Remove and discard the grains. Add 4 cups of malt extract syrup (See Note 4 below). To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!



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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →



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Page 2...Wow, this is good stuff. I wish there could be more!

Note 4: Measuring 4 cups (32 fluid ounces) of malt syrup is easy! Make sure you use a measuring cup that holds at least 4 cups (32 fluid ounces). With scissors, cut off a SMALL corner of the malt syrup bag and then slowly squeeze the 4 cups of syrup into the measuring cup. If you are a little over or under, it's no problem. Before you add this malt syrup to your brew pot in Step 3, you may soften it by placing the measuring cup in the microwave and warming it for 30 seconds. Also, before Step 6, be sure to store the opened bag of syrup in an upright position (duh!). We find that propping it upright in a round plastic food storage container (like a Tupperware) to be the easiest.

4. Caramelizing the Wort:

Note: Step 4 may take up to 10 minutes of boiling. Consequently, you may proceed to step 5 during this time.

- From your already opened bag of malt syrup, measure 6 fl. oz of malt syrup into a saucepan.
 - Under low heat, slowly boil this mixture until it begins to darken. This may take up to 10 minutes, but it could happen sooner. The darkening of the syrup means the sugars are caramelizing. The syrup is about 15% water, and when the syrup first begins to boil, the water will evaporate as steam. Once all of the water has evaporated, the syrup will continue to boil, but no more steam will be produced. This is when caramelization begins to develop and the syrup will darken. Once the syrup begins to darken, remove the saucepan from the heat.
Caution: High temperatures are required to caramelize the wort. Thus, you must stir constantly to avoid scorching. Pay close attention, since thick, concentrated wort will quickly boil over. Do not burn the wort!
 - With the saucepan off of the heat, slowly mix in two cups of hot water. The water may splatter, so be careful! Return this caramelized wort back to the main boil.
- When boiling begins again, add 1 oz of Polaris hops. Boil these hops for the entire 70 minutes.
 - With 10 minutes remaining in the 70 minute boil, remove kettle from the heat. Add the remaining malt extract (both the full and partially opened bags), the brown sugar and ½ oz of Willamette hops. Stir until dissolved and bring the wort back to a boil. When boiling begins again, boil the wort for the last 5 minutes.
 - With 1 minute remaining in the 70 minute boil, add ½ oz Willamette hops.

Chill out, Man! (Chill the Wort)

- At the end of the 70 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
- Add your chilled wort to the 2 gallons of water already in your fermenter.
- Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
- If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

- When your wort has cooled to 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
- After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary with dried yeast.
- Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

- Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 60° - 72°F. Do not let the

temperature drop below 60°F. If you do, fermentation may stop too soon. That's a bummer, man.

- Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.

Secondary Fermentation:

After about one week, fermentation will begin to slow. This is a good time to siphon the beer into the 5 gallon glass carboy. Add 2 packs of Red Star Premier Blanc Yeast after you rack the beer.

- Oak age: when racking the beer into the 5 gallon secondary carboy, add the bourbon, oak cube and vanilla mixture.
- Allow the beer to rest in the secondary for 2 - 3 weeks before bottling. Make sure to leave the beer at the proper fermentation temperature for the entire secondary fermentation (60° - 72°F), if you don't, fermentation could stop too soon!

Note: if your brewing equipment does not include a 5 gallon carboy (secondary fermenter), then simply add the oak / bourbon / vanilla mixture to your primary fermenter and allow the beer to rest in the secondary for 2-3 weeks before bottling.

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (60° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

- Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
- Dissolve 5 ounces (weight) or 3/4 cup of priming sugar (dextrose / corn sugar) in 16 oz water. Boil for 5 minutes.
- Pour the sugar solution into the bottling bucket, and siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
- Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 12 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

- Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
- Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
- Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the-edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!



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