



My Old Kentucky Home Bourbon Barrel Ale (All Grain)



Easy like the settling sun drifting toward those rolling hills and drawing long shadows over the bluegrass, this enchanting amber nectar swirls about your sniffer, animating a bouquet of sweet caramel and vanilla before bowing graciously to an enticing oaken complexity, which lures that glass to your mouth where that silken beverage unfurls across your tongue and ingratiates your senses with creamy malt and effortlessly balanced hops that softly surrender to the smooth flow of bourbon. And as you rock comfortably on your porch and admire the thoroughbreds trotting toward the barn, the bend of the whitewashed fence will draw your eye to your glass, where that spirit you behold will bring you back to your old Kentucky home.

Just the Facts, Ma'am:

BJCP Style: 22C. Wood-Aged Beer
Original Specific Gravity: 1.069 - 1.073
Final Specific Gravity: 1.013 - 1.017
Alcohol by Volume: 7.4% (Before Bourbon)
Alcohol by Volume: 8.2% (After Bourbon Addition)
Recipe Calculation Efficiency: 75%
Color: 12 SRM (The amber color of bourbon!)
International Bittering Units: 32
Time to Awesome Drinkability: 8 weeks, but even better with more time!
Total Boiling Time: 60 Minutes

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:

9.5 lbs American 2-Row Malt
0.8 lbs Light Wheat Malt
14 oz 40L Crystal Malt (Crushed)
1 lb Raw Sugar (Add to beginning of boil)

Hops:

1 oz Magnum Hops (Bittering, 60 Minutes)
½ oz Kent Golding Hops (Flavor, 15 Minutes)
½ oz Kent Golding Hops (Flavor & Aroma, 5 Minutes)

Yeast:

Liquid Yeast: Wyeast 1028 London Ale Yeast Or
Dry Yeast: Safale S-04 Yeast or Cellar Science English Dried Ale Yeast
& 1 Red Star Premier Blanc Yeast Packet (add to secondary)

Brewing Supplies & Flavors:

12 oz Bourbon (Not Included)
2 oz Toasted Oak Cubes (Soak In Bourbon)
2 Tbsp Vanilla Extract (Not included, add to Bourbon)
5 oz Priming Sugar

Preparation of the Oaked Bourbon!

On brew day, place the oak cubes and 2 tablespoons of vanilla extract in a large jar with 12 oz of bourbon. Screw on a tight fitting lid and let the oak cubes soak until transferring the beer into the secondary carboy. When racking the beer into the 5 gallon secondary carboy, add the bourbon and oak cubes. That's right - go crazy and dump it all in! Allow the beer to rest in the secondary for 2 - 3 weeks before bottling.

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.

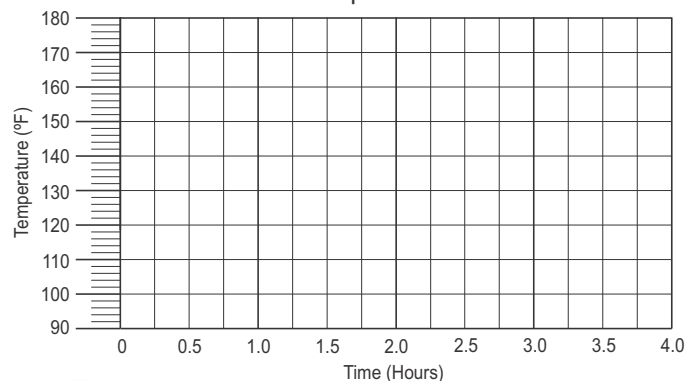
Mash Schedule:

Saccharification Rest: 151°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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Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!

