



My Old Kentucky Home Bourbon Barrel Ale



Easy like the settling sun drifting toward those rolling hills and drawing long shadows over the bluegrass, this enchanting amber nectar swirls about your snifter, 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)
Color: 12 SRM (The amber color of bourbon!)
International Bittering Units: 32
Time to Awesome Drinkability: 8 weeks, but even better with more time!

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.

Brewer's Note: The base recipe will produce about 7.4% ABV. Assuming you will lose about 32 fl oz during the transfer to the secondary, the addition of 12 oz of bourbon at 90 proof will raise the final alcohol level to 8.2%ABV.

Ingredients:

6.8 lbs. Light Malt Extract Syrup
1.1 lbs Wheat Malt Extract Syrup
1 lb Raw Sugar

Grains & Wort Additives:
14 oz 40L Crystal Malt (Crushed)

Hops:
2 oz Target 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

Brewing Supplies & Flavors:
12 oz Bourbon (Not Included)
2 oz Toasted Oak Cubes (Soak In Bourbon)
2 Vanilla Beans (Chopped, 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. You can find the complete yeast starter instructions at www.boomchugalug.com/yeaststarter.htm

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.
- 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
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors

On the day you rack the beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy
- Airlock
- Stopper
- Siphon Setup

Preparation of the Oaked Bourbon!

On brew day, place the oak cubes and 2 vanilla beans (chopped fine) 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.

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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Time to Brew!

Total Boiling Time: 60 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock,



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





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scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

1. Place the crushed grains in the large muslin bag and add to 2 gallons of water. Measure the water volume carefully to ensure you extract the proper amount of hop bitterness during the boil.
2. Heat water until the temperature is between 150° and 170°F. Steep the grains between this temperature range for 30 minutes. Steeping longer than 30 minutes does not hurt.
3. Remove and discard the grains, and bring this mixture to a boil. Remove the pot from the heat and add the malt extract and raw sugar. To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!
4. When boiling begins, add 2 oz Target hops. Boil for 60 minutes.
5. With 15 minutes remaining in the 60 minute boil, add ½ oz Kent Golding Hops.
6. With 5 minutes remaining in the 60 minute boil, add ½ oz Kent Golding Hops.

Chill out, Man! (Chill the Wort)

1. At the end of the 60 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 complete instructions using this method, please see www.boomchugalug.com/cooling.htm.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. 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!)

1. When your wort has cooled to approximately 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.
2. 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.
3. 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.

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.

1. 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.
2. 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.

1. Oak age: when racking the beer into the 5 gallon secondary carboy, add the bourbon, oak cubes and chopped vanilla beans. That's right - go crazy and dump it all in!
2. 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!

1. 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. Instructions for bottle baking may be found at www.boomchugalug.com/baking_bottles.htm
2. Dissolve 5 ounces (by weight) or 3/4 cup of corn sugar in a 16 oz of water. Boil for 5 minutes. Corn sugar is sometimes called dextrose or priming sugar.
3. Place your fermenter on the counter and your bottling bucket on the floor. Pour the sugar solution into the bottling bucket, and siphon the beer from the fermenter into the bottling bucket. 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. There's no problem if you should siphon up a little sediment. When you're done siphoning, gently stir the beer in the bottling bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Place your bottling bucket on the counter, 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 8 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. 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 to 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!
2. Once your beer is carbonated, you may store it in a cool place. Unfiltered homebrew is unfiltered, and unfiltered beers will improve with time. If your young beer is rough or yeasty, these flavors will mellow over time. Cheers!

