

# Stupid Brain Barleywine (All Grain)



Head: "Listen up, you stupid brain. My head here has been giving you a free ride for a lotta years, and now it's time for you to pull your own weight." Brain: "Okay, so what's the plan?" Head: "See that pint there? Make my hand do a quick-like lifting motion to my mouth. And aim well!" Brain: (Suspicious) "I don't know. What's in it for me?" Head: "It's a lovely cup of amber goodness filled with healthy, brain-stimulating nutrients." Brain: "Well, I can't say no to that, ha ha!" (Drinking) "Hold on—I taste rich sweet maltiness and a chewy, breadly caramel flavor that's now giving way to big, resinous bitterness and crazy, citrusy hop flavor! Oh my god—what's that? Big alcohol? It's a trick, it's a trick!" Head: "Ha ha ha! Now that I've subdued you with liquid anesthesia, I am in control!" Brain: (Desperate) "No, please.... I'm having trouble seeing that pint!" Head: "Just shut up and put on those beer goggles, and everything will look better." Brain: (Woozy) "Funny..., everything does look better." Head: "Excellent. Now, ease that pint up to my mouth again and take a big swig, because we just cut the brake line to sanity." Brain: (Acquiescent) "Okay." Head: (Smirking) "Stupid brain."

## Just the Facts, Ma'am:

BJCP Style: 19C. American Barleywine  
 Original Specific Gravity: 1.112 - 1.116  
 Final Specific Gravity: 1.027 - 1.029  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: Yes  
 Liquid Yeast Starter Recommendation: Yes  
 Total Boiling Time: 70 Minutes  
 Alcohol by Volume: 11.4%  
 Color: 14 SRM (A Lovely Shade of Brain-Rotting Amber, Ha Ha Ha!)  
 International Bittering Units: 94  
 Time to Awesome Drinkability: 20 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:

14.2 lb American 2-Row Malt  
 2.1 lbs Light Munich Malt  
 0.8 lbs Light Wheat Malt  
 10 oz Victory Malt  
 6 oz 90L Crystal Malt  
 1 lb Brown Sugar (Add at beginning of boil)  
 1 lb Dextrose (Add at beginning of boil)

### Hops & Hop Addition Schedule:

1 oz Nugget Hops (Bittering, 70 Minutes)  
 1 oz Galena Hops (Bittering, 70 Minutes)  
 1 oz Columbus Hops (Bittering, 70 Minutes)  
 ½ oz Centennial Hops (Flavor, 10 Minutes)  
 ½ oz Columbus Hops (Flavor, 10 Minutes)  
 ½ oz Centennial Hops (Aroma, 1 Minute)  
 ½ oz Columbus Hops (Aroma, 1 Minute)  
 1 oz Centennial Hops (Flavor & Aroma, Dry Hop)

### Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast  
 Or  
 Dry Yeast: 2 pack's Safale US-05 Ale Yeast or (2) Mangrove Jack's M42 New World Strong Dried Ale Yeast  
 1 Red Star Premier Blanc Yeast (add at bottling time, skip if kegging)

### 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: 150°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!) ( / / )

