

BARLEY WINE (All Grain)

Official NORTHERN BREWER Instructional Document

This English-style Barley Wine has intense, concentrated malt flavor with vinous, dried fruit, and molasses notes laced with a charge of hop bitterness and a considerable alcohol content. There's no better special-occasion beer - just brew a batch, wait, and congratulate yourself in six months or more. Recommended: 2-stage fermentation and yeast starter.

O.G: 1.082 READY: 6 MONTHS

Suggested fermentation schedule:

- 2 weeks primary; 4-5 months secondary; 2 weeks bottle conditioning; extended bottle aging

MASH INGREDIENTS

- 14.25 lbs. English Maris Otter
- 0.75 lbs Briess Caramel 80
- 0.5 lbs Briess Caramel 120

BOIL ADDITIONS & TIMES

- 1 oz Chinook (60 min)
- 1 oz Willamette (15 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59-75° F.

- LIQUID YEAST OPTION:

Omega Yeast British Ale I
Temperature Range: 64-72° F. - or- Wyeast 1098
British Ale. Temperature Range: 64-72°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Chinook (60 min)

1 oz Willamette (15 min)

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59 - 75° F.

LIQUID YEAST OPTION:

Omega Yeast British Ale I. Temperature Range: 64 - 72° F.

Wyeast 1098 British Ale. Temperature Range: 64 - 72° F.

OPTIONAL, NOT INCLUDED:

Extra pack of yeast for bottling.