

Barley Wine

Malt Base 12 lbs. Light Malt Extract

Specialty Grains 1 LB Crystal 60L, 1/2 LB Flaked Barley, 1/2 LB Flaked Wheat

Hops: 24 HBU Chinook , 18 HBU Cascade, 11 HBU Kent Goldings

Other 2 Hop Sacks, 5 oz. Priming Sugar, 60 Bottle Caps

Suggested Yeast: Nottingham Yeast

Instructions:

1. Remove crushed grains from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 1 gallon cold water, slowly bring to approx. 160 deg., hold temp for 30 min. Discard grain.
2. Add 3 gallons of water and malt extract, stir well to dissolve. Bring to a boil, add 12 HBU Chinook and 6 HBU Cascade Hops and continue boil for 42 min. Add 5.5 HBU Kent Golding Hops boil for 13 min. more. Add 5.5 HBU Kent Golding and 6 HBU Cascade hops, and boil for 2 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 10, the clearing stage is beginning. Siphon beer into clean carboy and add 6 HBU (1 oz) Cascade and 12 HBU (1 oz) Chinook Hops, affix airlock and cover to keep light out and let clear for approx. 28 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

Starting Gravity : 1.100

Final Gravity : 1.032