

# American Barleywine

## (All Grain)

*This American-style barley wine is strong, rich, and moderately bitter. With 50% more malt extract than our average beer kit, this barley wine features complex malt flavors, assertive hop character and the noticeable presence of warming alcohol. As with most barley wines, ours will improve with age for at least two years.*

### Ingredients

19 lb. Briess 2-Row \*  
.5 lb. Briess Carapils 1.5°L\*  
.5 lb. Briess Crystal Malt 120° L \*  
.5 lb. Briess Crystal Malt 40° L \*

### Statistics

Original Gravity	1.095
Final Gravity	1.022
Alcohol Content	9.1%

1 oz. Warrior Hop Pellets (Bittering 1) with 75 minutes left in the boil.  
½ oz. Amarillo Hop Pellets (Bittering 2) with 75 minutes left in the boil.  
1 oz. Cascade Hop Pellets (Flavoring 1) with 10 minutes left in the boil.  
½ oz. Amarillo Hop Pellets (Flavoring 2) with 10 minutes left in the boil.  
1 oz. Cascade Hop Pellets (Finishing) with 2 minutes left in the boil.

Wyeast # 1056 American Ale Yeast

\* The malted grains are all **crushed together** in the clear plastic bag.

### Procedure

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

*For Store Use, Not part of instructions; Hops – 1 oz Warrior, 1 oz Amarillo, 2 oz Cascade*

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