



American Homebrewers Association®

BIG BREW

2015

Old School Barleywine – All Grain

American Barleywine

Recipe for 5 gallons (18.93 L)

Fermentables

Mash

12 lbs (5.4 kg) 2-row malt
6 lbs (1.4 kg) Maris otter malt

Vorlauf

8 oz (227 g) Caravienne® malt
8 oz (227 g) Crystal 40 malt
4 oz (113 g) Crystal 65 malt
2 oz (57 g) Crystal 120 malt
2 oz (57 g) Special B malt

Boil

1 lb (454 g) Orange blossom honey Boil

Hops

1 oz (28 g) US Cascade whole hops, 6.0% a.a.
(First Wort Hop)
2 oz (67 g) US Tomahawk whole hops, 16.8%
a.a. (60 mins)
1 oz (28 g) US Centennial whole hops, 10.5%
a.a. (15 mins)
1 oz (28 g) US Cascade whole hops, 6.0% a.a.
(5 mins)
1 oz (28 g) US Tomahawk whole hops, 16.8%
a.a. (2 mins)
1 oz (28 g) US Cascade whole hops, 6.0% a.a.
(0 mins)
1 oz (28 g) US Centennial whole hops, 10.5%
a.a. (0 mins)
2 oz (57 g) US Cascade whole hops, 6.0% a.a. (dry)
1 oz (28 g) US Centennial whole hops, 10.5%
a.a. (dry)

Yeast

White Labs WLP051 California V Ale, Wyeast
1272 American Ale II, Safale US-05 Ale, or
Danstar BRY-97

Water

Reverse osmosis water treated with ¼ tsp 10%
phosphoric acid per 5 gallons
2 tsp CaSO₄ and 1 tsp CaCl₂ in mash

Brewers Specifics

- Mash grains at 152° F (67° C) for 90 minutes
- Mash out at 168° F (76° C) for 15 minutes,
with pre-boil wort volume of 6.5 g (25 L)
- Bring to a rolling boil for 75 minutes, add
hops at specified intervals from end of boil
- Chill wort to 68° F (20° C) and pitch yeast
- After 9 days, rack to secondary fermenter and
dry hop
- Let rest another 9 days at 68° F (20° C)
- Keg at 2.5 volumes of CO₂ or bottle condition
with 4 oz (113 g) corn sugar

Boil Time: 75 minutes

Original Gravity: 1.109 (26° P)

Final Gravity: 1.033 (8° P)

SRM: 13°

IBU: 95

ABV: 10.0%

Brewhouse Efficiency: 70%