



16%

BARLEYWINE

Barleywine

Recipe courtesy of Omega Yeast

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.150	1.030	16%

INGREDIENTS

22 lbs Dark Munich 30 (65%)
12 lbs Flaked Barley (32%)
1 lb 2-Row Pale Malt

HOPS

Columbus - 1 oz at 60 minutes

YEAST

Hordinal Kviek (OYL-091) - 100 mL
homebrew pack with 1 L Starter

PROCESS

Mill grains and mash at 154°F. Hold Mash for 90 minutes, recirculate periodically.

Recirculate mash until wort is free from large amounts of grain.

Drain wort into kettle and sparge as needed to reach a boil gravity of 1.075.

Boil for 240 minutes. Be sure to account for evaporation and shoot for a final boil gravity of 5.5 gallons. Add Columbus hops with 60 minutes remaining in the boil.

Pitch yeast at 90-95°F (*a 1L starter is highly recommended*).

Omega Yeast was able to bring this Barleywine to fruition in less than two weeks by ensuring adequate healthy yeast was pitched and keeping this Vkeik strain in the 90's for a fast fermentation. Typically, beers of this strength take longer. Be sure you've allowed your Barleywine to complete its fermentation process prior to packaging.