



BLINDED ME WITH SCIENCE AMERICAN BARLEYWINE

Recipe courtesy of Elliott Richter, Fifth Season - Carrboro

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallon	<i>Partial Grain/Partial Extract</i>	1.099	1.023	10%

INGREDIENTS

6.6 LME Light Extract
 8 lbs Maris Otter Malt 2 lbs Vienna Malt
 1 lb CaraMunich III Malt
 1 lb Caramel 120L Malt
 0.5 lb Red Wheat Malt
 0.5 lb CaraRed Malt
 0.5 lb English Crystal Light Malt
 10 gallons water for strike and sparge

HOPS

1 oz Columbus @ Boil for 60 min
 1 oz Galaxy @ Boil 15 min

YEAST

Omega Yeast Labs - Voss Kevik Yeast OYL-061

PROCESS

Dissolve extract in at least 3.5 gallons of hot water. Boil for 10 minutes.

Turn off heat and add Grains to a grain bag. Strike when the wort has cooled to 168°F, your target holding temp after adding the grains is 158°F and let sit for 60 mins.

Sparge with remaining 6-6.5 gallons water once water has heated to 170°F. Sparge for 1 hour at a rate of 1qt/min.

Remove grains from wort and drain completely.

Boil wort until total volume is reduced to 5.5 gallons.

During the last 60 mins of boil add hops. Add 1 oz Columbus hops at 180°F. And boil for 60 minutes.

At last 15 mins of 60 min hop boil add Galaxy hops and boil for final 15 mins.

Remove hops and wort from heat. Chill wort to ~80°F, rack to your fermentor, and pitch of yeast OR a yeast starter.

Check original Specific gravity and if at target add yeast and seal carboy.

Let primary fermentation go and hold at ~68°F for 1 week.

Then rack and secondary ferment holding at ~68°F for 1 week.

Keg or bottle condition once beer hits terminal gravity.