

## American Barleywine

### The Numbers

Batch Size: 6 gallons

OG: 1.110

IBU: 91

Color: 15 SRM

### The Malts

Maris Otter Pale Malt

Caramunich 60L

Chocolate 350L\*

#### Add to boil:

Corn Sugar

### Weight

10.25 kg (22.6 lbs)

0.45 kg (1.0 lbs)

0.08 kg (0.2 lbs)

0.68 kg (1.5 lbs)

### Percent

89.4

3.9

0.7

6.0

### The Hops

Magnum @ 60 min

Chinook @ 30 min

Centennial @ 0 minutes (5 min steep)

Cascade @ 0 minutes (5 min steep)

Chinook @ 0 minutes (5 min steep)

### Weight

46 g (1.6 ozs)

34 g (1.2 ozs)

28 g (1.0 ozs)

28 g (1.0 ozs)

28 g (1.0 ozs)

### IBUs

64

22

2

1

2

### The Yeast

White Labs WLP001 Cal Ale, Wyeast 1056 American Ale, or Safale US05 dry yeast

### The Process

Mash at 150 F (65.5 C)

120 minute boil – to help achieve OG and promote Maillard reactions

Ferment at 67 F (19 C)

\* chocolate malt is for color only, can be omitted.