

Sierra Nevada Bigfoot Barleywine

The Numbers

Batch Size: 6 gallons

OG: 1.099

IBU: 86

Color: 18.3

The Malts

US 2 Row Pale Malt

English Crystal 75L

English Crystal 105L

Cara-Pils

Add to boil:

Sugar

Weight

7.0 kg (15.5 lbs)

0.45 kg (1.0 lbs)

0.45 kg (1.0 lbs)

0.45 kg (1.0 lbs)

0.45 kg (1.0 lbs)

Percent

79.5

5.1

5.1

5.1

5.1

The Hops

Chinook @ 60 min

Chinook @ 45 min

Centennial @ 30 min

Centennial @ 15 min

Cascade @ 10 min

Chinook – dry hop

Centennial – dry hop

Cascade – dry hop

Weight

28 g (1.0 ozs)

21 g (0.75 ozs)

21 g (0.75 ozs)

14 g (0.5 ozs)

14 g (0.5 ozs)

28 g (1.0 ozs)

28 g (1.0 ozs)

28 g (1.0 ozs)

IBUs

35.7

24.3

15.6

6.7

3.7

The Yeast

White Labs WLP001 California Ale, Wyeast 1056 American Ale, Safale US-05

The Process

Mash at 154 F (67 C)

Boil for 60 minutes

Ferment at 68 F (20 C)

Final gravity on commercial beer is right at 1.020. Allow to age at least 6 months.