

Firestone Walker's Double Barrel Ale

What makes Double Barrel Ale unique amongst the world of pale ales, and subsequently a bit hard to replicate on the homebrew scale, is the beer is fermented in Firestone Walker's union barrel system. See note below about adding American oak cubes after fermentation has started.

If you blend 85% Mission Street Pale Ale with 15% Double Barrel Ale, you get Firestone Walker's Pale 31 – a world class pale ale that unfortunately is no longer distributed in Missoula. But, now you have the recipes to brew your own.

The Numbers

Batch Size: 6 gallons

OG: 1.051

IBU: 15.3 ^a

Color: 13.1 SRM

The Malts	Weight	Percent
Maris Otter Pale Malt	4.70 kg (10.4 lbs)	84.4
Munich 10L	0.39 kg (0.86 lbs)	7.0
Crystal 75L	0.34 kg (0.75 lbs)	6.0
Crystal 120L	0.11 kg (0.25 lbs)	2.0
Chocolate Malt	0.03 kg (0.07 lbs)	0.6

The Hops	Weight	IBUs
Magnum @ 75 mins	3 g (0.10 ozs)	5.9
East Kent Goldings @ 30 mins	18 g (0.63 ozs)	9.4
East Kent Goldings @ 0 min	22 g (0.78 ozs)	
Styrian Goldings @ 0 min	22 g (0.78 ozs)	

The Yeast

White Labs WLP002 English Ale, Wyeast 1968 London ESB, or Fermentis Safale US04 dry yeast

The Process

Mash at 145 F for 60 minutes, then raise to 155 F for 10 mins

Boil for 90 minutes followed by a 45 minute whirlpool after flameout

Ferment at 63-66 F (17-19 C)

Add 40 g (1.4 ozs) of sanitized American oak cubes (medium toast) 24 hrs after start of fermentation, remove oak cubes from beer after 15 days.

^a The Rager formula calculates 15.3 IBUs, however, whirlpool the beer for 45 minutes after flame out to continue hop isomerization and elevate bitterness levels.