



May all your fermentations be Great Fermentations!

BR Beersquatch Barleywine — Our Brewer's Reserve English Barleywine!

A big English style barleywine! Beersquatch Barleywine has complex malt notes and hops that meld together with time. The perfect beer for aging and enjoying slowly, this is definitely a sipping beer that lends itself to wood character and barrel aging!

BEER SPECS

Original Gravity:

1.084 — 1.086 @ 65% efficiency

1.090 — 1.092 @ 70% efficiency

1.096 — 1.098 @ 75% efficiency

Final Gravity: **1.015 — 1.018**

IBU: 45 - 50

ABV%: 8.6% - 10.9%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A low to moderate mash temperature is recommended to create a barleywine that has a good balance between body and attenuation. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of 2 to 4 weeks at 66° - 74°F. You can do a secondary for an additional 2 to 4 weeks before bottling or kegging, if desired. This is a big beer that will develop with time, and is the perfect candidate for barrel or wood aging!

RECIPE DETAILS

17 lbs. Maris Otter Malt

0.5 lbs. Amber Malt

0.5 lbs. Simpson's Extra Dark Crystal

1.5 oz. East Kent Golding hops, added at the beginning of the 60 min boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.5 oz. East Kent Golding hops, added 20 min from the end of the boil

0.5 oz. East Kent Golding hops, added 5 min from the end of the boil

FERMENTABLES

BOIL SCHEDULE

YEAST SUGGESTION: Wyeast #1098 British Ale, White Labs WLP007

Dry English Ale, Imperial Organic Yeast A01 House, or Nottingham Dry Yeast.

A starter or two to three standard packs of yeast are highly recommended

BREWER'S NOTES: This is a traditional English style barleywine, and as such, isn't as big in alcohol or hops as an American barleywine. However, it has its own unique charm and complex profile that develops with age! This beer can be bulk aged before bottling or kegging. We would say that, if left to age in the fermenter for too long, you might use some CBC-1 dry yeast at bottling time if bottling. This yeast will help to get the carbonation that you are looking for out of the priming sugar. This beer is an excellent candidate for barrel or wood aging. Let your imagination run wild with this one, and have fun both making and drinking it!

