

Barley Wine

Source: Nick Thomas

Ingredients:

12 pounds, Extra Light Dry Malt Extract
1 pound, Light Malt Extract
1 bottle, clear Belgian Candi Syrup
½ pound, Honey
2 ounces, Chinook Hops (Bittering)
2 Ounces, Cascade Hops (Bittering)
2 Ounces, Fuggles Hops
¼ tsp., Irish Moss or 1 Whirlfloc Tablet
Wyeast 1728, Scottish Ale Yeast (a large starter is required), and 1 package Champagne Yeast or 1 vial of White labs #099 (a starter is also required)

Procedure:

- Heat 2-5 gallons of water to 170F
- Add malt extract, candi syrup, and honey, stirring until fully dissolved.
- Bring mixture to a boil then add Bittering hops (Chinook and Cascade, 60 min.)
- At 30 minutes add aroma hops (Fuggle) and Whirlfloc tablet or Irish Moss.
- Boil for remaining 30 minutes
- Turn off heat and cool mixture by placing kettle an ice bath or using a wort chiller
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons with non-distilled bottled water or filtered water
- Aerate unfermented wort (Shaking works well, oxygen is recommended)
- Pitch yeast (Wyeast 1728) and ferment at 68F to 70F
- After primary fermentation, rack to secondary and pitch second yeast (champagne or White labs #099)
- Ferment until a final gravity of 1.030 is reached.

Special Note:

This beer may not fully ferment if a yeast starter is not made or if proper fermentation temperatures are not maintained. Fermentation and conditioning times will be much longer than that of a standard beer. This beer should be aged in bottles or kegs for at least 2 months before drinking, but will not fully mature for 6 to 12 months.



Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com