

# BARLEY WINE (All Grain)

Official NORTHERN BREWER Instructional Document

This English-style Barley Wine has intense, concentrated malt flavor with vinous, dried fruit, and molasses notes laced with a charge of hop bitterness and a considerable alcohol content. There's no better special-occasion beer - just brew a batch, wait, and congratulate yourself in six months or more. Recommended: 2-stage fermentation and yeast starter.

## OG 1.082 READY: 6 MONTHS

Suggested fermentation schedule:

- 2 weeks primary; 4-5 months secondary; 2 weeks bottle conditioning; extended bottle aging

## MASH INGREDIENTS

- 14.25 lbs. English Maris Otter
- 0.75 lbs Briess Caramel 80
- 0.5 lbs Briess Caramel 120

## BOIL ADDITIONS & TIMES

- 1 oz Chinook (60 min)
- 1 oz Willamette (15 min)

## YEAST

- If you chose dry yeast:

**SAFALE US-05.**

Optimum temperature: 59-75°F

- If you chose liquid yeast:

**WYEAST 1945 NB NEOBRITANNIA.**

Temperature Range: 66-74 F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz Chinook (60 min)

1 oz Willamette (15 min)

## YEAST

If you chose dry yeast:

**SAFALE US-05.**

Optimum temperature: 59-75°F

If you chose liquid yeast:

**WYEAST 1945 NB NEOBRITANNIA.**

Temperature Range: 66-74 F.