

Old Monster – Jamil Zainasheff (BCS)

American Barleywine

Recipe for 5.5 gallons into fermenter (20.8 L)

Boil Time: 90 minutes

Original Gravity: 1.101

Final Gravity: 1.023

SRM: 20°

IBU: 93.5

ABV: 10.4%

Brewhouse Efficiency: 70%

Fermentables

19.5 lbs (8.845 kg) 2-row malt
1 lb (453 g) Crystal 15 malt
1 lb (453 g) Crystal 80 malt
2.4 oz (70 g) Chocolate Wheat
4 oz (113 g) Special B

Hops

2.75 oz (78 g) Magnum, 13% aa (60 mins)
1.5 oz (43 g) Amarillo, 9% aa (0 min)
1.5 oz (43 g) Centennial, 9% aa (0 min)
1 oz (28 g) Chinook, 13% aa (0 min)

Yeast

2 packages Safale US-05 Ale

Process

- Mash grains at 150° F for 90 minutes (due to big mash)
- Mash out at 168° F (76° C) to arrive at your pre-boil volume
- Bring to a rolling boil for 90 minutes (for the melanoidins!), add hops at specified intervals from end of boil
- Chill wort to 68° F (20° C) and pitch yeast
- After 9 days, rack to secondary fermenter and dry hop
- Let rest another 9 days at 68° F (20° C)
- Keg at 2-2.5 volumes of CO₂ or bottle condition with 4 oz (113 g) corn sugar