

Old Monster Extract – 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: 19.5°

IBU: 93.5

ABV: 10.4%

Brewhouse Efficiency: 70%

Steeping Grains

13.25 lbs (6 kg) Pilsner Lite LME

1 lb (453 g) Crystal 15 malt

1 lb (453 g) Crystal 80 malt

2.4 oz (70 g) Pale Chocolate

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

- Put 2 gallons (7.6 L) of water in the boil pot and heat to 160°F (71°C). While the water is heating, put the specialty grains into a grain bag and tie off the ends so the grains can't escape.
- Once the water has reached 150-170°F (65.6-76.7°C), immerse the grain bag in the water for 30 minutes..
- After 30 minutes, remove the grain bag and let it drip until it stops. Add malt extract to the water and stir until totally dissolved.
- Bring to a rolling boil for 90 minutes (melanoidins!), add hops at specified intervals from end of boil
- Strain wort into sanitized fermentation vessel with 2-3 gallons (7.6-11.4 L) of pre-boiled & chilled water for a total volume of 5.5 gallons (20.8 L)
- Pitch yeast when temperature reaches 68° F (20° C)
- Secure air lock or blow-off tube
- Keg at 2.5 volumes of CO₂ or bottle condition with 4 oz (113 g) corn sugar