



## **DOMINION MILLENNIUM**

### **Style: American Barley Wine**

Deep amber body with an off-white head. Aromas of malts and spicy hops it has a dry hop aftertaste.

Batch Size: 5 Gal  
OG: 1.114-1.115  
FG: 1.025-1.026  
IBU: 100  
SRM: 13-15  
ABV: 11.3%

Recipe CK00007

### **GRAINS**

4 oz. Caramel 60L  
1/2 oz. Chocolate Malt

### **EXTRACTS/ADJUNCTS**

14 lb. Light LME  
1.5 lb. Honey  
10 oz. Dextrose

1 Whirlfloc Tablet (15 mins.)

### **HOPS/SPICES**

1 oz. Perle (60 min.)  
1.75 oz. Galena (60 min.)

1/2 oz. Perle (15 min.)  
1/2 oz. Mount Hood (15 min.)

1/2 oz. Liberty (3 min.)

1 oz. Kent Golding (dry hop 7 days  
in secondary)

**YEAST: 1<sup>st</sup> choice** – WLP099 Super High Gravity Ale Yeast

**2<sup>nd</sup> choice** – WLP001 California Ale Yeast

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.