



ROGUE OLD CRUSTACEAN BARLEY WINE

Style: American Barley Wine

Reddish-brown body with a tan head. Strong aroma of malt and fruit is followed by a strong flavor of hops and malt.

Batch Size: 5 Gal
OG: 1.119-1.120
FG: 1.029-1.030
IBU: 110
SRM: 35-36
ABV: 11.5%

Recipe CK00028

GRAINS

23 lb. 2-Row Brewer's Malt
1 lb. Caramel 120L
10 oz. Munich Malt

EXTRACTS/ADJUNCTS

1 Whirlfloc Tablet (15 min.)

Danstar Windsor Ale Yeast (add to secondary)

HOPS/SPICES

3 oz. Chinook (60 min.)

1 oz. Centennial (15 min.)

1 oz. Centennial (5 min.)

YEAST: 1st choice – WLP099 Super High Gravity Ale Yeast

2nd choice – WLP051 California V Ale Yeast

All Grain Brewing Instructions

1. Gather mash water (between 1 and 1.5 quarts for each pound of grain).
2. Preheat mash water to appropriate temperature. Usually 10° - 15° above target temp of 155° . A mash temp calculator is recommended to determine optimal temperature.
3. Dough in grains, stirring thoroughly to avoid dough balls, and steep the grains for 60 minutes. Maintaining this temp will ensure best efficiency.
4. In another vessel, prepare your sparge water (roughly half of your desired boil volume). Heat this to 168° .
5. Collect your mash and sparge water in your kettle. Depending on your sparge method, your process will vary.
6. Once you have collected all of your wort, bring the kettle to a boil.
7. Lower heat and add first addition hops. Start your boil timer and raise the heat to a rolling boil. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
8. Continue to add remaining ingredients as necessary. Please Note - times are based on remaining boil duration – example: (15 mins.) means add the ingredient when 15 minutes remain on the timer.
9. When boil is complete, turn off heat.
10. Cool the wort to 75 degrees.
11. Transfer to sanitized fermenter.
12. Aerate thoroughly, and then pitch the yeast.