



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

1 lb. Caramel 120L
10 oz. Munich Malt

EXTRACTS/ADJUNCTS

17 lb. Light LME

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

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.