



UNDERHILL ALE

Style: English Barleywine

Batch Size: 5 Gal
OG: 1.098-1.102
FG: 1.022-1.027
IBU: 57
SRM: 10
ABV: 9.9%

Recipe CK00079

GRAINS

1 lb. Caramel 40L

EXTRACTS/ADJUNCTS

9.9 lb. Maris Otter LME

2 lb. Plain Light DME

1 lb. Sucrose

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.5 oz. Magnum (60 min.)

2 oz. UK Kent Golding (15 min.)

YEAST: 1st choice – WLP007 Dry English Ale Yeast

2nd choice – Safale S-04

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.