

LOVE2BREW

OAK SMOKED BARLEYWINE (ALL-GRAIN)



Rich, strong, and complex; Barleywines are the strongest style of English Ales. Dark Amber in color this full bodied beer can often be described as “chewy” and can have a slight warmth associated with it due to the high ABV. Our Barleywine combines showcases flavors such as bready, biscuit notes with strong toffee and a slight molasses hint. The addition of Oak Smoked Wheat adds a unique but complex layer of smoke flavor that blends well with this hearty brew. This brew is made for aging and can change in flavor significantly over time!

KIT STATISTICS

- 3 Weeks Primary Fermentation
- 2 Weeks Secondary Fermentation
- 5 Months Bottle Conditioning
- Original Gravity: 1.091
- 9.5% ABV (Estimated)
- IBUs: 50.2 (High)
- SRM: 16.7 (Dark Amber)
- 90 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 12.5 lbs. Maris Otter
- 3 lbs. Oak Smoked Wheat
- 1 lb. Caramel 90L
- 1/2 lb. Caramel 120L

Yeast Choices

- Safale S-04
- Windsor Ale Yeast
- English Ale Yeast (WLP002)

Other

- 5 oz. Priming Sugar

Hops

- 1 oz. Magnum (Bittering)
- 1 oz. Kent Goldings (Bittering)
- 1/2 oz. Kent Goldings (Aroma)

MASH INGREDIENTS:

- 12.5 lbs. Maris Otter
- 3 lbs. Oak Smoked Wheat
- 1 lb. Caramel 90L
- 1/2 oz. Caramel 120L

MASH SCHEDULE:

Saccharification Rest: 150°F for 60 minutes

Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Magnum (60 Mins.)
- 1/2 oz. Kent Goldings (60 Mins.)
- 1 oz. Kent Goldings (15 Mins.)

NOTES:

- This beer requires a yeast starter or pitching additional packets of yeast not included in the kit.

- Barleywines can be boiled for 2 hours for additional complexity. If doing so be sure to account for the additional water that will boil off. Also be sure to keep the hop addition times the same.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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