




BLACK IS THE NEW BLACK

Fermentables					BJCP Style Guidelines		
Weight (lb)	Name				%	 <p>American Barleywine (22C) <u>Original Gravity:</u> 1.080 – 1.120 SG <u>Final Gravity:</u> 1.016 – 1.030 SG <u>Bitterness:</u> 50 – 100 IBUs <u>ABV:</u> 8 - 12% <u>SRM:</u> 10 - 19</p> <p><u>Overall Impression:</u> A well-hopped American interpretation of the richest and strongest of the English ales. The hop character should be evident throughout but does not have to be unbalanced. The alcohol strength and hop bitterness often combine to leave a very long finish.</p>	
6.5	Maris Otter				39.4		
6.5	Vienna Malt				39.4		
.75	British Chocolate Malt				4.5		
.31	Midnight Wheat Malt				3		
.18	Black Malt				1.9		
1.75	Dark Brown Sugar				1.1		
Hop Additions							
Stage/Time	Qty (oz)	Name	%AA	IBU			
First Wort	.5	Cascade	5.5	7.6			
Boil/30 min	1	Columbus	15.5	29.9			
Boil/20 min	0.5	Amarillo	9.2	7			
Whirlpool	1.25	Amarillo	9.2	5.2			
	1.25	Cascade	5.5	3.1			
Yeast							
Variety		Qty	Ferm Temp				
WLP001 California Ale Yeast		2 packages	67-68 °F				
Additives							
Amount	Name		Stage/Time				
1 tsp/Tablet	Irish Moss/Whirlfloc		Boil/15 min				
1/2 tsp	Yeast nutrient		Boil/15 min				
Target Statistics		Brew Notes		Notes			
Batch Size	5 gal	Mash Temp	147 °F	To help maximize fermentation, the brown sugar in this recipe should be added right at the end of primary fermentation after dissolving in sanitized warm water.			
OG	1.095	Mash Duration	60 min				
FG	1.013	Boil Volume	7.5 gal				
~%ABV	11	Boil Duration	90 min				
Efficiency	72	Whirlpool Temp	190 °F				
IBU	53	Whirlpool Duration	10 min				
SRM	47.4						