

*This is the Extract version of our Gravity Bomb Barleywine. This is a great beer for the upcoming winter holidays, but takes a little while to age so you'll want to brew this beer soon! Measuring in at a mere 11.1% alcohol, this Barley Wine will bring the best of them down! It is full of flavor and loaded with goodness. It's not shy on hop flavor either with 92 IBU's! We even add Oak Cubes to the secondary fermentation to add a unique subtle oak flavor profile. What else can we say? This beer is HUGE!*

## **Gravity Bomb Barleywine Extract Recipe**



### **MALT**

- 12 Lbs Light Liquid Malt Extract
- 1 Lb Dry Light Malt Extract

### **STEEPING GRAINS**

- 1.5 lbs Crystal 60L Malt
- 1 oz Roasted Barley

### **HOPS**

- 1 oz Magnum @ beginning of boil
- 1 oz Magnum @ 30 minutes into boil
- 2 oz Centennial @ 55 minutes into boil

### **YEAST**

- Dry: Saflager US-56
- Liquid: Wyeast 1056 American Ale

### **EXTRAS**

- 1 tsp Irish Moss @ 40 minutes into boil
- 1 oz Oak Cubes (added to secondary fermenter)
- 3/4 Cup Bottling Sugar or Coopers Carbonation Drops
- Straining Bags for Steeping Grain and/or Hops

### **INSTRUCTIONS**

1. Bring as much water as possible up to 5 gallons to 150°F in your brewing pot. Be sure to leave at least 6" for volume expansion and boil over prevention. Place steeping grains in large straining bag, tie bag and place in brewing pot. Maintain 150°F for 20 minutes while steeping grains. Be careful not to scorch steeping bag on the bottom of the brewing pot. After 20 minutes, drain bag and remove and discard.

2. Remove brewing pot from heat source and stir in malt extract. Once completely dissolved, return to heat source and bring to a boil, watching carefully to prevent a boil over.
3. When a gentle rolling boil is achieved, add the 1st addition of Magnum Hops to the wort. (We recommend using straining bags to make the removal much easier later on). Start your timer for 60 minutes.
4. At 30 minutes into the boil, add the second addition of Magnum Hops to the wort.
5. At 40 minutes into the boil, add the addition of Irish Moss. No straining bag is necessary. This will help with the overall clarity of the finished beer.
6. At 55 minutes into the boil, add the addition of Centennial Hops.
7. After 60 minutes, turn of the heat source and remove the hops.
8. Chill the wort down to 75-80°F as quickly as possible by using a wort chiller or an ice bath in your sink.
9. Add wort to a sanitized fermenter and top up to 5 gallons with fresh cool water if necessary.
10. Be sure overall temperature of wort is between 70-80°F and pitch in your brewing yeast. **Be sure to follow instructions on yeast packaging.**
11. Allow to ferment between 65-75°F until final gravity is reached. This should take approximately 7-14 days.
12. When final gravity is reached, rack to a secondary fermenter and add the oak cubes (prepare cubes by boiling in 2 cups water for 5 minutes. Add entire mixture to fermenter). Age beer in secondary fermenter for 2 weeks before bottling or kegging the beer. Age for at least 3 weeks before drinking.
13. If bottling the beer, rack to a bottling bucket and mix in  $\frac{3}{4}$  bottling sugar (corn sugar) before bottling. If using Coopers Carbonation Drops, no bottling bucket is necessary. **Be sure to follow instructions on packaging for proper carbonation.**

#### **RECIPE SPECIFICS**

- Original Gravity: 1.101
- Finishing Gravity: 1.018
  - IBU'S: 98
  - ABV: 11.1%