Grape and Granary
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G & G Beer Brewing Kit

MALT EXTRACT- WITH GRAIN STEEPING

GG98
AMERICAN BARLEY WINE- G & G

Ingredients

SyrupMalt Extract #1
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Syrup Malt Extract #1
Dry Malt Extract #2
Steeping Grains #3
Bittering Hops #4
Flavor Hops #5
Flavor Hops #6
Aroma Hops #7
Aroma Hops #8
Aroma Hops #9
Dry Hops #10
Priming Sugar #11
Sock for Steeping
Yeast

Equipment

S.Steel or enamel canning pot
Primary fermenter w/ lid
Airlock and stopper
Siphon equipment
Hydrometer/thermometer
Sanitizer
Caps
Capper

Recipe Specifics

batch size- 5 us gallons
total grain- 1.10 lbs
anticipated SG 1.090
anticipated color SRM- 15
anticipated IBU-90
boil time- 60 minutes

Process Specifics

grain steeping temperature- 150-160 deg f.
recommended Yeast strain- wyeast 1056
fermentation temperature- 60-75 deg f.
primary fermentation time- 5-7 days
secondary fermentation time- 5-7 days
carbonation- 5 oz dextrose
ideal conditioning time- 8-12 weeks

For a complete list of instruction sheets, visit http://www.grapeandgranary.com/ggrec.htm

* **It is important to boil at least 3-4 gallons of water with this recipe. Boiling less water will result in a decrease in hop bitterness utilization and less hoppy and bitter beer.**

1) Sanitize primary fermenter, lid, airlock (preferably using one-step or iodine sanitizer)

2) Pour approximately 1 gallon of dechlorinated water into your boiling kettle. Bring water to 150-160 degrees F. Place specialty grains (#3) in steeping sock and place sock in water. Allow grains to steep for 20 minutes at 150-160 deg. F. Stir well repeatedly throughout the 20 minutes to allow for maximum extraction of color, flavor and aroma. After 20 min remove grains. Add 2 to 4 additional gallons of brewing water to your kettle and bring water to a boil.

3) Turn off heat. Add all malt syrups (#1's), dry malt extract (#2) and bittering hops (#4) . Stir well so that ingredients do not stick to the bottom of kettle. Hops may be put directly into kettle, straining bag not required.

4) Bring this mixture called 'wort' back up to a boil (watch for possible boil over). Allow wort to boil at a good rolling boil for 60 minutes. Control heat during boil so boil-over does not occur.

20 minutes before the end of the 60 minute boil add flavor hops (#5).

15 minutes before the end of the 60 minute boil add flavor hops (#6) and irish moss (whirlfloc tablet).

10 minutes before the end of the 60 minute boil add flavor hops (#7).

5 minutes before the end of the 60 minute boil add aroma hops (#8) into the boiling wort.

At the end of the 60 minute boil add aroma hops (#9) into the boiling wort.

5) Turn off heat. If possible, place boiling pot into a sink of cold water. Circulate cold water around the outside of the pot for 15-20 minutes. Cool the wort to 110-120 degrees Fahrenheit. Pour or siphon wort from boiling kettle to primary fermenter (attempt to leave most of the hop residue and any proteins behind. Add enough cold water (refrigerated with no chlorine) to the wort and bring the volume up to 5 gallons.

6) Check temperature of wort and obtain 60-75 deg F.. If necessary, place primary fermenter into a sink of cold water to achieve this temperature range. Aerate wort well.

7) Add yeast- if using liquid yeast make sure it has previously been popped and incubated or have yeast starter ready. If dry yeast is being used, rehydrate according to manufacturers instructions or sprinkle on top of wort. Check starting specific gravity with hydrometer. Fill airlock half full with water and attach to primary fermenter lid. Fermentation will commence within 24 to 72 hours.

8) When airlock stops bubbling (only bubbles 1 time per minute) check specific gravity. If doing a one stage fermentation go to step 10.

9) **RECOMMENDED STEP-** Siphon beer off yeast sediment into a 5 gallon glass jug. Add dry hops (#10). Allow beer to sit in carboy until clear usually 5-7 days. Add a fining agent if needed (not included in this kit).

10) Sanitize recappable beer bottles. Siphon beer from primary or secondary fermenter into priming container. Dissolve priming sugar (#11) in 1 cup boiling water. Add this sugar mixture to the beer in the priming/bottling container. Stir well but do not splash.

11) Fill bottles to within one inch of the top. Cap bottles and allow to sit at 60-75 degrees F. for four weeks. The bottles may then be refrigerated. The beer may be consumed after four weeks but will continue to improve up to 8 months in the bottle. The beer will store well for a year or longer. Chill the beer to 45-55 deg. F. before drinking and decant into a clean beer glass that has the capacity to hold all of the beer in the bottle- Enjoy!

IF YOU HAVE PROBLEMS OR QUESTIONS, PLEASE CALL 330-633-7223

American Barley Wine

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.

History: Usually the strongest ale offered by a brewery, and in recent years many commercial examples are now vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season.

Ingredients: Well-modified pale malt should form the backbone of the grist. Some specialty or character malts may be used. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. Citrusy American hops are common, although any varieties can be used in quantity. Generally uses an attenuative American yeast.