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## Bargain Basement Barleywine

**Category?** *Barleywine & Imperial Stout*  
**Subcategory?** *English-Style Barley Wine*  
**Recipe Type?** *Partial Mash*  
**Batch Size?** *5 gal.*  
**Volume Boiled?** *6.5 gal.*  
**Mash Efficiency?** *72 %*  
**Total Grain/Extract?** *15.35 lbs.*  
**Total Hops?** *3.0 oz.*  
**Calories (12 fl. oz.)?** *407.2*  
**Cost to Brew?** *\$48.30 (USD)*  
**Cost per Bottle (12 fl. oz.)?** *\$0.91 (USD)*



## Ingredients:

*2 lbs. Maris Otter Pale*  
*1 lbs. Belgian Caravienne*  
*1 lbs. American Vienna*  
*1 lbs. American Caramel 60°L*  
*.5 lbs. American 2-row*  
*6.6 lbs. Liquid Amber Extract*  
*3.25 lbs. Dry Light Extract*  
*1 oz. Organic Pacific Gem (Pellets, 15.00 %AA) boiled 60 minutes.*  
*1 oz. Northern Brewer (Pellets, 8.00 %AA) boiled 60 minutes.*  
*1 oz. Goldings (Whole, 5.00 %AA) boiled 10 minutes.*  
*1 teaspoons gypsum - beginning of mash (not included in calculations)*  
*1 teaspoons irish moss - 20 minutes (not included in calculations)*  
**Yeast :** *White Labs WLP099 Super High Gravity Ale*

## Brewing Notes:

*LME = Briess 3.3 Sparkling Amber + 3.3 Golden Light*  
*DME = 2.25 Plain Extra Light + 1 Briess Light*  
*Crystal = .5 20L + .5 80L*  
*4 teaspoons yeast nutrient*  
*Dry hopping in secondary with 1 oz Goldings whole hops*

## Style Comparison:

	Predicted	English-Style Barley Wine	Compliance
<b>Original Gravity?</b> <i>1.101</i>		<i>1.080 - 1.120</i>	<i>100 %</i>
<b>Terminal Gravity?</b> <i>1.024</i>		<i>1.020 - 1.030</i>	<i>100 %</i>
<b>Color?</b> <i>18.16 °SRM</i>		<i>10.00 - 22.00 °SRM</i>	<i>100 %</i>
<b>Bitterness?</b> <i>98.2 IBU</i>		<i>50.00 - 100.00 IBU</i>	<i>100 %</i>
<b>Alcohol (%volume)?</b> <i>10.3 %</i>		<i>8.00 - 12.00 %</i>	<i>100 %</i>
			<b>100 % overall</b>

## Extract/Fermentation:

Apparent

Real