

# LOVE2BREW

## OAK SMOKED BARLEYWINE (ALL-GRAIN – 2.5 GALLON)



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
- 9.3% ABV (Estimated)
- IBUs: 50.7
- SRM: 16.2
- 90 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 6.25 lb. Maris Otter
- 1.5 lb. Oak Smoked Wheat
- 8 oz. Caramel 90L
- 4 oz. Caramel 120L

#### Hops

- 1/2 oz. US Magnum (Bittering)
- 1/4 oz. UK Kent Goldings (Bittering)
- 1/2 oz. UK Kent Goldings (Aroma)

#### Yeast Choices

- Safale S-04
- Windsor Ale Yeast
- White Labs English Ale Yeast (WLP002)
- Wyeast London Ale Yeast (1028)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 6.25 lb. Maris Otter
- 1.5 lb. Oak Smoked Wheat
- 8 oz. Caramel 90L
- 4 oz. Caramel 120L

### MASH SCHEDULE:

- Saccharification Rest: 150°F for 60 minutes
- Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1/2 oz. US Magnum (60 Minutes)
- 1/4 oz. UK Kent Goldings (60 Minutes)
- 1/2 oz. UK Kent Goldings (15 Minutes)

### NOTES:

- It is not uncommon for Barleywine style beers to be boiled for 2-3 hours to increase the complexity of the beer. This recipe can support a longer boil however you should have an understanding of your boil off rates (How much volume your kettle loses during an hour boil) and prepare accordingly. Be sure not to add the hops until the 60 minute mark no matter how long you boil for.

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

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