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DANDY CODGER ENGLISH BARLEYWINE

OG: 1.104 **Color:** 16.1 SRM
FG: 1.026 **ABV:** 10.5%
IBU: 61.6

Extract	Weight	Percent
Pilsen Light LME	7lbs	45
Munich LME	3.3lbs	21.2
Amber DME	3lbs	19.3
Corn Sugar	1lb	6.4

Steeping Grains	Weight	Percent
Carastan	10oz	4
British Crystal 135 - 165°L	10oz	4

Hops	Weight	IBU
Horizon, 60 min	2oz	57.6
Kent Goldings, 20 min	1 oz	4
Kent Goldings, 0 min	1 oz	0

Yeast
White Labs London Ale WLP013, Wyeast London Ale 1028, or Danstar Nottingham

Additional - Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 17D - English Barleywine

The richest and strongest of the English Ales. A showcase of malty richness and complex, intense flavors. The character of these ales can change significantly over time; both young and old versions should be appreciated for what they are. The malt profile can vary widely; not all examples will have all possible flavors or aromas. Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines. Strong, intense, complex, multi-layered malt flavors ranging from bready and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses. Moderate to high malty sweetness on the palate, although the finish may be moderately sweet to moderately dry (depending on aging). Some oxidative or vinous flavors may be present, and often complex alcohol flavors should be evident. Alcohol flavors shouldn't be harsh, hot or solventy. Moderate to fairly high fruitiness, often with a dried-fruit character. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter. Low to moderately high hop flavor (usually UK varieties). Low to no diacetyl.

Vital Statistics:	OG: 1.080 – 1.120	FG: 1.018 – 1.030
IBUs: 35 – 70	SRM: 8 – 22	ABV: 8 – 12%

Commercial Examples: Thomas Hardy's Ale, Burton Bridge Thomas Sykes Old Ale, J.W. Lee's Vintage Harvest Ale, Robinson's Old Tom, Fuller's Golden Pride, AleSmith Old Numskull, Whitbread Gold Label Old Dominion Millenium, North Coast Old Stock Ale (when aged), Weyerbacher Blithering Idiot

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
13lbs Golden Promise
3lbs Munich Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Reduce bittering hops to 1.5oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
