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## OLD ROSIE AMERICAN BARLEYWINE

**OG:** 1.109                      **Color:** 19.7 SRM  
**FG:** 1.022                      **ABV:** 11.7%  
**IBU:** 98.2

Extract	Weight	Percent
Pilsen Light LME	12lbs	68.6
Amber DME	2lbs	11.4
Corn Sugar	1lb	5.7

Steeping Grains	Weight	Percent
CaraHell	1lb	5.7
Crystal 80°L	1lb	5.7
Coffee Malt	4oz	1.4
Special B	4oz	1.4

Hops	Weight	IBU
Magnum, 60 min	3 oz	98.2
Chinook, 0 min	1 oz	0
Centennial, 0 min	1 oz	0
Amarillo, 0 min	1 oz	0

**Yeast**  
White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

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

### From the BJCP Style Guidelines (bjcp.org) Category 22C - American Barleywine

The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, and often features American hop varieties. Differs from an Imperial IPA in that the hops are not extreme, the malt is more forward, and the body is richer and more characterful. 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. Strong, intense malt flavor with noticeable bitterness. Moderately low to moderately high malty sweetness on the palate, although the finish may be somewhat sweet to quite dry (depending on aging). Hop bitterness may range from moderately strong to aggressive. While strongly malty, the balance should always seem bitter. Moderate to high hop flavor (any variety). Low to moderate fruity esters. Noticeable alcohol presence, but sharp or solventy alcohol flavors are undesirable. Flavors will smooth out and decline over time, but any oxidized character should be muted (and generally be masked by the hop character). May have some bready or caramelly malt flavors. Roasted or burnt malt flavors are inappropriate. No diacetyl.

<b>Vital Statistics:</b>	OG: 1.080 – 1.120	FG: 1.016 – 1.030
IBUs: 50 – 100	SRM: 10 – 19	ABV: 8 – 12%

**Commercial Examples:** Sierra Nevada Bigfoot, Great Divide Old Ruffian, Victory Old Horizontal, Rogue Old Crustacean, Avery Hog Heaven Barleywine, Bell's Third Coast Old Ale, Anchor Old Foghorn, Three Floyds Behemoth, Stone Old Guardian, Bridgeport Old Knucklehead, Hair of the Dog Doggie Claws, Lagunitas Olde GnarleyWine, Smuttynose Barleywine, Flying Dog Horn Dog

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
16lbs US 2 Row

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 2oz 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 Reaing: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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