

STRONG BEERS

CATEGORY 6

The Grommator

Classification: doppelbock, bock, extract

Source: Jack Webb (jack.l.webb@office.wang.com) Issue #575, 2/4/91

This doppelbock was based on a recipe from Papazian's book. In making this beer, I used hops plugs for the first time. Wonderful stuff. They expand and give the appearance of fresh hops and they smell great! This batch turned out really well. Very dark and smooth, lightly carbonated, with a considerable alcoholic whammy. Great sippin' beer.

Ingredients:

- 1/2 pound, pale malt
- 1/2 pound, crystal malt
- 1/2 pound, chocolate malt
- 9.9 pounds, dark malt extract syrup
- 1 pound, dry amber malt extract
- 3-1/2 ounces, Saaz hops (boil)
- 1/2 ounce, Hallertauer hops (finish)
- lager yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Roast pale malt in 325 degree oven for 15 minutes or until golden brown. Crack grains and add to 1-1/2 gallons cold water. Bring to boil. Before serious boil starts, remove grains. Add extract and Saaz hops. Boil 60 minutes. Add Hallertauer hops and boil 5 more minutes. Remove from heat. Cover and let hops steep 15 minutes. Strain into 3-1/2 gallons cold water. (Be sure to strain out as much stuff as possible.) Pitch yeast and ferment one week at about 65 degrees, then rack to secondary. Secondary fermentation should last about 3 weeks at

45-50 degrees. Prime and bottle. Refrigerate bottles for about 1 month.

Specifics:

- Primary Ferment: 1 week at 65 degrees
- Secondary Ferment: 3 weeks at 45-50 degrees

Barleywine

Classification: barleywine, extract

Source: Nick Thomas (nt@Eng.Sun.COM) Issue #566, 1/16/91

I made a batch of this about a year ago and it was so good that I've got two batches of it running in tandem. This has a nice balanced flavor.

Ingredients:

- 12 pounds, dry pale malt extract
- 1/2 pound, honey
- 1 pound, dry light malt extract
- 1-1/2 pounds, corn sugar
- 2 ounces, Chinook boiling hops (13.2 alpha)
- 2 ounces, Cascade boiling hops (5.5 alpha)
- 2 tsp., Irish moss
- 2 ounces, Fuggles hops (finish)
- 2 tsp., Sparkeloid
- champagne yeast

Procedure:

Boil malt, boiling hops, and corn sugar in 1-1/2 gallons water for about 1 hour. In last 30 minutes add Irish moss, Fuggles, and sparkeloid. Add to 3-1/2 gallons cold water in fermenter. Pitch yeast and ferment about 7 months. Bottle and age.

Specifics:

- Primary Ferment: 7 months

Marigold Ale

Classification: barleywine, extract

Source: Wayne Allen (wa%cadillac.cad.mcc.com@MCC.COM) Issue #567, 1/18/91

This is the best beer I've ever brewed (and getting better by the year!) The hops may not seem to be enough, but it is. Watch out, you can get addicted to barleywine!

Ingredients:

- 10 pounds Munton & Fison light unhopped extract
- 2 pounds marigold honey
- 4 ounces Fuggles leaf hops (boil)
- 1 ounce Cascade pellets (finish)
- Munton & Fison ale yeast
- champagne yeast

Procedure:

Boil malt, honey, Fuggles for 60 minutes. Add Cascades in last five minutes. Pour in fermenter with 3-1/2 gallons cold water. Pitch ale yeast. When fermentation subsides, pitch champagne yeast. When clear, rack to secondary. Let sit a long time and then bottle. Age at least one year.

Specifics:

- Secondary ferment: Long time

Norman Conquest Strong Ale

Classification: strong ale, extract, barley-wine

Source: John Mellby (jmellby@ngst11.csc.ti.com) Issue #364, 2/23/90

What I want to know is, how does the wort know exactly when my back is turned so it can instantly boil over? I never see it start to rise, but I turn to the sink for one second and when I turn around, the stove is covered with molten wort!

Ingredients:

- 3.3 pounds, American light malt extract syrup
- 3.3 pounds, Coopers bitter ale kit
- 3.3 pounds, Coopers Draught ale kit
- 1 pound, amber malt extract
- 3/4 pound, crystal malt
- 2 ounces, Northern Brewer hops (boil)
- 2 ounces, Willamette hops (finish)
- 2 teaspoons, gypsum
- 1 pack, MEV 031 high-temp ale yeast

Procedure:

Start yeast 2 days ahead and add to quart of sterile wort 3 hours before brewing. Add gypsum to 2 gallons water, add crystal malt. Bring to boil. Strain out grain. After 10 minutes add Northern Brewer hops. 30 minutes into boil add Willamette hops. Boil a few more minutes. Remove from heat. Strain into fermenter with cold water to make 5 gallons. Pitch yeast.

Brain Death Barleywine

Classification: barleywine, extract

Source: Chuck Cox (uunet!bose!synchro!chuck)

Ingredients:

- 17-1/2 pounds, pale dry extract
- 3 pounds, crystal malt
- 1-1/2 pounds, flaked barley
- 1-1/2 pounds, wheat malt
- 1 teaspoon, gypsum
- 1 teaspoon, Irish moss
- 68 HBUs, Chinook hops (boil)
- 20 HBUs, Cascade hops (boil)
- 2-1/2 ounces, Goldings hops (finish)
- 10 grams, Chinook hops (dry hop)
- 20 grams, Kent Goldings hops (dry hop)
- 50 grams, Cascade hops (dry hop)

- Sierra Nevada ale yeast
- 1/2 - 1 pound, Herbal hops substitute

Procedure:

This recipe makes 5 gallons of full-strength barleywine plus 4 gallons half strength. Follow normal procedures, but brew in a 7-gallon kettle and then divide the wort into separate fermenters. The special hops substitute is a mix of hops repeatedly soaked and sparged in lukewarm water for at least 4 hours to eliminate water-soluble off-flavors. Special hops are added to the secondary fermenter about 1 week before kegging. Quantity used depends on quality of herbs/hops.

Nothing Exceeds Like Excess

Classification: barleywine, partial-mash

Source: Martin Lodahl (pbmoss!malodahl@PacBell.COM) Issue #536, 11/13/90

This was not an easy batch. The yeast took off immediately and blew out 1-1/2 gallons through the blow tube. Once the yeast subsided, I let it sit for a week and then bottled. I should have taken a sample and pitched some Red Star Pasteur champagne yeast because it turns out the gravity was still 1.091! The flavor is impossibly syrupy, but I'll put in the cellar and forget about it for a few months. This could be my most expensive failure yet, then again, maybe not. Maybe I can pour it over ice cream...

Ingredients:

- 12 pounds 2-row pale malt
- 2 pounds Munich malt
- 2 pounds crystal malt
- 4 pounds Edme light extract
- 4 pounds Alexander's light extract
- 4 ounces dark molasses
- 1/4 cup priming sugar
- 2-1/2 ounce Northern Brewer @8%
- 1-1/2 ounces Kent Goldings @5.2%
- 1/2 ounce Hallertauer @2.8%
- 1/2 ounce Cascade @5.2%
- Wyeast Vintner's Choice
- champagne yeast

Procedure:

Mash in 18 quarts water @148 degrees (adjust pH to 5.3). Starch conversion 2 hours at 150-141 degrees. Mash out 5 min-

utes at 168 degrees. Sparge at 168 degrees. Boil wort 2-1/2 hours. 90 minutes after start of boil, add extracts, molasses, and Northern Brewer hops. 30 minutes later, add Kent Goldings hops. In last 15 minutes, add Hallertauer and Cascade hops.

Specifics:

- O.G.: 1.126
- F.G.: 1.092

Barleywine

Classification: barleywine, extract

Source: Fred Condo (fredc@pro-humanist.cts.com) Issue #566, 1/16/91

Ingredients: (for 2 gallons)

- 5 pounds, Alexander's pale malt extract
- 1 pound, crystal malt
- 11 AAU, Nugget hops (boil)
- 1/2 ounce, Cluster hops (finishing)
- 1/2 ounce, Cluster hops (dry)
- ale yeast

Procedure:

This recipe makes 2 gallons. Steep the crystal malt and sparge twice. Add Nugget hops and boil. In last few minutes add 1/2 ounce Clusters and then dry hop with an additional 1/2 ounce of Clusters. Cool wort and pitch yeast.

Bock Aasswards

Classification: doppelbock, bock, all-grain

Source: Darryl Richman (darryl@ism.isc.com) Issue #620, 4/22/91

Ingredients: (for 15 gallons)

- 24 pounds, Munich malt
- 6 pounds, Vienna malt
- 6 pounds, 2 row Klages malt
- 1--1/2 pounds, 80L Crystal malt
- 200 grams, Hallertaur pellets
- Bavarian style yeast

Procedure:

Treat 10.5 gallons of medium hard water with 18 grams of Calcium Bicarbonate. Mash in grain. Follow a mash program of 50 minutes at 50C, 20 minutes at 58C, 40 minutes at 65C, 90 minutes at 70C, and a mash off for 15 minutes at 77C. Sparge for about an hour and a half. This will yield about 19 gallons at the end. (runoff gravity

of about 1.010). Boil down to a volume of 15 gallons (about 3 hours and 20 minutes.) Add 200 grams of Hallertaur pellets about 2 hours into the boil. Cool and pitch yeast.

Specifics:

- O.G.: 1.075
- F.G.: 1.022
- Primary Ferment: 3 weeks at 48 degrees
- Secondary Ferment: 6 weeks at 36 degrees

Wanking Fresh Deathbrew

Classification: barleywine, all-grain

Source: Richard Ransom AKA: FATHER BARLEYWINE (rransom@bchm1.acclb.purdue.edu), Issue #732, 9/26/91

Oh yes, the gravity on my last Deathbrew was about 1.063, which I consider on the light side. Very nice red color.

Ingredients: (for 10 gallons)

- 20 pounds, 2-row brewer's malt, crushed
- 4 pounds, 80 L. crystal malt, crushed
- 5 ounces, Fuggles Leaf hops
- 2 ounces, Hallertauer leaf hops
- Yeast

Procedure:

Add crushed malt to 5 gallons water at 135 degrees, stir, add a bit of near boiling water to get about 120 - 125 degree protein rest. After thirty minutes of stir-well-every-10-minutes (by the way, I use a pair of 40 quart cooler chests for mashing) add boiling water gradually (usually takes 2 gallons) to raise temperature to 155 degrees. Do this in stages...add a quart or two, stir well, stick in your thermometer, give it 5, read, add, repeat. It takes a while to equilibrate temperatures in the porridge, and you can easily bring your mash to 170 degrees (a no no) if you add too fast. Let this sit with periodic stirring for a few hours until converted. Sparge with 11 gallons of water. Collect up all that good stuff (I sparge off between 11 and 13 gallons depending on how long I want to drink while boiling) and boil roll and trouble. About 30 minutes before you finally tire of boiling, add 5 ozs. Fuggles leaf hops. Rejoice in the aroma! Turn off the boil. Cap briefly. Add 2 oz. Hallertauer leaf hops. Cover. Cool. Pour into fermenting vessel, pitch yeast (the cake(s) from your last brew,

recently stripped of their beery covering. Or be conventional, and use Whitbread Ale from the packet).

[Note: Father Barleywine's original posting is extremely detailed. We edited it down for this compilation, but you should take a look in the archives at the original if you have the time. It is time well spent. --Ed.]

Specifics:

- O.G.: 1.063

Nightingale DoppleBock

Classification: doppelbock, bock, extract

Source: Mark Nightingale (night@mapme7.map.tek.com) Issue #741, 10/9/91

This brew is not quite as strong as a traditional doppelbock. However, the resulting beer was none less than excellent. It had a good shot of malt flavor (esp. the chocolate!). The head quite creamy. The hopping was perfectly balanced. It is the smoothest homebrew I've ever had.

Ingredients:

- 7 pounds, Light Scottish Malt Extract
- 1 pounds, Dry Dark Malt Extract
- 1--1/2 pounds, 80L Crystal Malt
- 6 ounces, Chocolate Malt
- 2 ounces, Black Patent Malt
- 8 ounces, Dextrin Malt
- 1/4 teaspoon, brewing salts
- 2 ounces, Perle Hops (bittering) alpha=7.6%
- 1 ounces, Hallertauer Hops (aromatic) alpha=3.9%
- 1/2 teaspoon, Gypsum
- 2 packets of Red Star Lager yeast
- 2/3 cup, corn sugar for priming
- Water to 5 gallons

Procedure:

Mash crushed crystal and dextrin malts in a pan of water at 150F for 1 hour. Strain through collander into main kettle and sparge with 150F water until it runs clear. Add enough water to kettle to dissolve extracts (approx. 3 gallons). Dissolve extracts, salt and gypsum into kettle and bring to a ROLLING boil. Stir in 1/2 oz. Perle hops and boil 15 min. Stir in 1 oz. Perle Hops and boil 15 min. Stir in chocolate and black patent malts (UNCRUSHED!) and boil 15 min. Stir in 1/2 oz. Perle hops and boil 15 min. Add

Hallertauer hops in the last minute of the boil. Strain through a nylon meshed colander into Primary fermentor. Top up to 5 gallons with cold water. Cool wort as fast as possible. (I cooled it to 80 degrees in 9 minutes.) At 80F add yeast. Ferment for 12 days at 40-48 degrees. Rack it into the secondary and let it sit and ferment VERY slowly for 1 month at 32-40 degrees. Bottle and let age for a full month at 34 degrees.

Specifics:

- O.G.: 1.060
- F.G.: 1.025
- Primary Ferment: 12 days @ 40--48 degrees
- Secondary Ferment: 1 month at 32--40 degrees

Barleywine

Classification: barleywine, extract

Source: Ann Nelligan, (anelliga@hamlet.Prime.COM) Issue #818, 2/6/92

Ingredients:

- 2 cans, Munton & Fison Light Malt Extract
- 2 pounds, Munton & Fison light dried malt extract
- 1/4 pound, Domino light brown sugar
- 3--1/2 ounces, Fuggles hops
- 1/2 ounce, Fuggles for finishing
- 2 packs, Munton & Fison ale yeast

Procedure:

We did a single stage fermentation, so I can't answer your question about how long to age in secondary. We gave the finishing hops 10 minutes. As far as conditioning in bottles---well, it's been 14 months now and it keeps getting better. At 2 months it was OK, but cloudy enough that we thought we should have used gypsum. It was also VERY sweet, but also very hoppy and quite smooth. By 9 months it was clear, but quite heavy and we thought maybe less sugar. Last week it had gotten considerably drier and VERY clear. It's really good now, so I don't know if it'll last long enough for me to give you an update later.

Long Island Winter Warmer

Classification: old ale, winter warmer, pale ale, all-grain

Source: Rob Bradley (bradley@adx.adelphi.edu) Issue #902, 6/15/92

My best batch of the winter, highly recommended.

I drank the last bottle on June 6 (brewed Jan. 25). It was still in great shape: spicy on the nose and creamy and full-bodied in the mouth. Try this mild ale malt stuff....it's really good!

Ingredients:

- 7 pounds, mild ale malt
- 3 pounds, US 6-row malt
- 2 ounces, Cascade (leaf) - boil 75 min.
- 1 ounce, Cascade (leaf) - boil 30 min.
- 1/2 ounce, Cascade (leaf) - boil 15 min.
- 1/2 ounce, Cascade (leaf) - steep for 15 min. after the boil
- 1/2 ounce, Cascade (leaf) - dry hop in the secondary
- ale yeast

Procedure:

The Cascade hops were fresh and very aromatic, from the fall '91 harvest. Alpha acid was about 5%; alas I didn't write it down. I used Edme yeast, although I doubt if I would ever again usedried yeast on a beer like this (or any beer?). Fortunately, I got no infections.

Specifics:

- O.G.: 1.057
- F.G.: 1.020

Batch 25

Classification: barleywine, Scotch ale, all-grain

Source: Brian Bliss (bliss@csrd.uiuc.edu) Issue #930, 7/22/92

I submitted it to the AHA's homebrew contest this year. Both judges said "not enough alcoholic punch" and "not enough hops" for a barleywine, and both gave it a 27, though from the breakdown of the scores, I got the impression that they agreed on the 27 beforehand, and then somehow tried to justify it (since 27 corresponds to "not true to style"). Both agreed that it was well-brewed, malty, estery. One judge said slight

chill haze and the other said somewhat astringent.

Maybe it made a better scotch ale, But I loved her, and she's gone, captain.

Ingredients:

- 20 pounds, lager malt
- 1/2 pound, crystal malt
- 5 pounds, munich malt
- 1 pound, roasted lager malt
- 2 teaspoons, gypsum
- 1 ounce, Goldings leaf hops (5.6% alpha), boil 1 hour 40 minutes
- 1 ounce, Hallertauer, boil 1 hour 40 minutes
- 1 ounce Hallertauer, boil 50 minutes
- 1/2 ounce, Hallertauer, boil 40 minutes
- 1/2 ounce, Hallertauer, steep at end of boil
- 3/4 teaspoon, Irish moss in last 10 minutes of boil
- Whitbread ale yeast

Procedure:

1 hour 15 minute protein rest at 132 --- 115F. Mash at 152F with 1/2 ounce amylase enzyme for 2--1/2 hours. Mash out at 165--172. Sparge with 168 water to make 11 gallons. Boil, adding hops as noted. Cool and pitch yeast. Rack after 1 week, bottle a week later priming with corn sugar.

Specifics:

- O.G.: 1.090
- F.G.: 1.034

Batch 29

Classification: barleywine, all-grain

Source: Brian Bliss (bliss@csrd.uiuc.edu) Issue #930, 7/22/92

The beer tastes more like a port than a barleywine. Very little hop character. It's a belgian strong ale like I wanted, but not quite what I was aiming for. I'll see what time does to her.

Ingredients:

- 10 pounds, Schreier 2--row malt
- 5 pounds, munich malt
- 1 pound, wheat
- 3/4 pound, crystal malt
- 1/5 teaspoon, salt
- 1/2 teaspoon, epsom salt
- 1 tablespoon, gypsum
- 3 pound can, Glenbrew hopped scotch bitter

- 2--1/2 ounce, Fuggles hops (plug)
- 1 ounce, Hallertauer hops (leaf)
- Belgian ale yeast

Procedure:

Add salts and gypsum to 4--1/2 gallons 145 water to make mash at pH 5.3. Protein rest at 126--120 for 30 minutes. Mash at 153 for 2 hours 50 minutes. Mash out at 165--170. Sparge to make 8--1/2 to 9 gallons wort. Add Glenbrew extract and boil 90 minutes. Add 1/2 ounce Fuggles and 1/2 ounce Hallertauer 15 minutes into boil. Add another 1/2 ounce Hallertauer and 1 ounce Fuggles for the last 40 minutes. In the last 10- 15 minutes, add remaining hops. Chill and pitch yeast. Ferment at 65- 70F for 6 weeks. Bottle, priming with corn sugar.

Specifics:

- O.G.: 1.099
- F.G.: 1.031

Breakfast Barleywine

Classification: barleywine, extract

Source: Greg Winters (Greg.Winters@EBay.Sun.COM) Issue #961, 9/3/92

Delicious at bottling.

Six months later, only two bottles left. Probably should have let it age out for another six months, but it just wasn't meant to be... This was by far the best strong ale I have ever made. Color and taste is out of this world. I also found that it seems to fair better bottled in champagne bottles for some reason. Much smoother carbonation. Only problem is I have to find someone to split it with!

Ingredients:

- 14 pounds, Alexander's pale malt extract
- 2 ounces, black malt
- 1 pound, golden brown sugar
- 1 pound, honey
- 2--1/2 ounces, Hallertauer NB plugs (7.5% alpha, 90 minute boil)
- 3--1/2 ounces, Fuggles plugs (4.2% alpha, dry hop 1 week)
- 3 teaspoons, gypsum
- Wyeast Belgian ale yeast (primary ferment)
- Vintner's Choice Champagne yeast (secondary ferment)

Procedure:

Primary ferment with the Belgian ale yeast, 1 week at 63F. (Very vigorous primary fermentation that took off within 12 hours).

Secondary ferment with the champagne yeast, 5 weeks at 66. Racked off trub and pitched champagne yeast. Not much activity. The Belgian must have done its trick. Still, some minor activity.

Specifics:

- O.G.: 1.098
- F.G.: 1.024

Fine Line Barleywine

Classification: barleywine, extract

Source: Jacob Galley (gal2@midway.uchicago.edu), Issue #967, 9/11/92

This recipe is an adaptation of Rob Bradley's "Russian Empirical Stout" from page 5--6 of Cats Meow II.

If I could do it all over again, I'd add more rosemary and quaff a few with a venison steak. Rob Bradley had a very good idea when he didn't add finishing hops. The chicory and malt alone give a hell of a nose but Rob didn't use chicory).

By all means let it age a few months! Though it's wonderful after one month, it becomes heavenly, as I'm finding out tonight!

**Okay, okay, I know the original gravity is a little low for a barleywine (and on the roasty side too); so sue me. No matter what it is, this is the first brew I'm confident enough to enter in a competition, if there's enough bottles left by Xmas.

Ingredients:

- 5.3 pounds, Edme dark SFX
- 6 pounds, Briess Amber DMX
- 1--1/2 pounds, Briess crystal malt (60L)
- 1/3 pound, Briess chocolate malt
- 1/3 pound, Briess black patent malt
- 2 ounces, Cluster pellets (90 minute boil)
- 1--1/2 ounces, Northern Brewer pellets (90 minute boil)
- 1 teaspoon, dry rosemary (30 minute boil)
- 3 tablespoons, roasted chicory root (30 minute boil)
- ale yeast (primary ferment)
- champagne yeast (secondary ferment)
- 1/2 cup, corn sugar (priming)

Procedure:

I used the standard "bring specialty malts to a boil" method, and boiled only about 3 gallons of wort in my crappy ceramic coated pot which is about to become a bath chiller.

Specifics:

- O.G.: 1.082
- Gravity when pitching champagne yeast: 1.059
- F.G.: 1.022

Dopplebock

Classification: dopplebock, bock, partial-mash

Source: Jed Parsons (parsons1@husc.harvard.edu) Issue #963, 9/7/92

Ingredients:

- 6 pounds, Dutch dry extract
- 4 pounds, pilsener malt
- 2 pounds, Munich malt
- 1 pound, German crystal malt
- 1 pound, chocolate malt
- 1--1/2 ounces, Hallertauer (60 minute boil)
- 3/4 ounce, Hallertauer (30 minute boil)
- 1/2 ounce, Hallertauer (15 minute boil)
- 1/4 ounce, Hallertauer (5 minute boil)
- Wyeast Bavarian lager yeast

Procedure:

Eight quarts water to strike heat of 140 F. Protein rest at 122 for 30 minutes. Starch conversion 1/2 hour at 153, then 1/2 hour at 149. Mash out at 169. Sparge with 4 gallons. Boil 60 minutes.

Blind Squirrel Barleywine

Classification: barleywine, extract

Source: Jack Dawson (JSDAWS1@PB1.PacBell.COM), Issue #1045, 12/30/92

This barleywine, which I've recently named "Blind Squirrel Barleywine" took a first place at the California State comps at Stern grove, SF this fall, and just recently won the AHA's first-ever barleywine competition. I call it blind squirrel because, it's the first brew I've ever done which has won

anything.... which proves only that even a blind squirrel sometimes finds the acorn.

Ingredients:

- 6 pounds Williams light australian syrup
- 5 pounds Williams light australian dry
- 1 pound 10-L crystal---steeped
- 1 pound 40-L crystal---steeped
- 3 ounces Chinook pellets aa% 13 (60 min)
- 1/2 ounce CFJ-90 pellets aa%9 (5 min)
- 1/2 ounce CFJ-90 (dry hopped in secondary)
- 1 teaspoon gypsum at start of boil
- 1 teaspoon Irish moss (30 minutes)
- Whitbread dry ale yeast

Procedure:

Primary fermentation - glass for 5 days at 65 degrees. Secondary in glass for 16 days at 65 degrees. Wort was boiled in 4 gal. pot (3 1/2 volume) with 2 gal. water added to primary fermenter.

Bigfoot Jr.

Classification: barleywine, Bigfoot, all-grain

Source: Ed Kesicki (ek@chem.ucsd.edu), HBD Issue 1120, April 15, 1993

Here is a recipe for a beer similar in flavor to SN Bigfoot Ale, although it is not quite as high in alcohol content. (OG of 70 compared to 95 for the real bigfoot according to M. Jackson). Let's say it's Bigfoot Jr. I wasn't attempting to make a clone, it just came out that way--maybe not surprising since I used the SN yeast. In fact, I had never tasted SN Bigfoot until after I had made this one, and I found the flavor very similar.

Ingredients: (for 4-1/2 gallons)

- 10 pounds, 2-row pale malt
- 1/2 pound, dextrin malt
- 1 pound, amber crystal malt (40 degrees Lovibond)
- 1/4 cup, chocolate malt
- 2 teaspoons, gypsum
- 1-1/2 ounces Northern brewer leaf (5.7% alpha, 60 minute boil)
- 1 ounce Cascade leaf (5.5% alpha, 60 minute boil)
- 1/2 ounce Hallertauer pellets (5 minute boil)

- 1/2 ounce Hallertauer pellets (steep 10 minutes)
- cultured Sierra Nevada yeast

Procedure:

Mash in: 130 deg. F 12 qts water (San Diego tap water, boiled+cooled)

Protein rest: 125 deg F 30 min

Mash temp: 155-146 deg F 1.25 hr

Mash out: 170 deg F 5 min

Sparge: approx 4-5 gal @ ~ 170 deg F

Total boil time of 1.5 hr, hops additions as noted above, chilled, racked off trub Final volume was 4.5 gal Fermented in glass, temp in the low 60's Fahrenheit, used primary+secondary. Two week fermentation Primed with 1/2 cup corn sugar, bottled 2.5 gallons like this, which became the Bigfoot Jr. The remaining 2 gal. was diluted up to 3 gal with water, then bottled after adding a little more corn sugar (~1or2 tbsp). This produced a very very good pale ale (Not at all bigfoot-like!) with a more civilized alcohol content.

Specifics:

- O.G.: 1.071
- F.G.: 1.015

Baumerator

Classification: doppelbock, all-grain

Source: Jon Higby (jonh@unysql.uucp), r.c.b., 2/4/94

I've had great luck with this one. This is one of those brews that gets better with age. It is also best cold lagered for 3+ months (if you can stand it). You also want to be sure to pitch tuns of yeast (i.e. use at least a 1 qt. starter, preferably 2 qts.)

Ingredients:

- 10 pounds 2 row malt
- 3 pounds munich malt
- 1/2 pound toasted malt
- 1/2 pound chocolate malt
- 1/4 pound roasted barley
- 1/4 pound black patent malt
- 1/2 crystal malt 90L
- 4 ounces Tettenger boiling hops (60 min)
- 1/2 ounce Tettenger finishing hops (10 min)
- Yeast Labs Bavarian Lager Yeast

Procedure:

Protein rest 125 (30 min), Mash 154(90 min), Mashout 168(10 min).

Primary @ 50F for 18 days (racked after 3 days). Diacital(sp?) reduction @ 64F for 2 days. Cold lagered @35-39F for 90 days.

Specifics:

- O.G.: 1084
- F.G.: 1020

BK Boiler

Classification: strong ale, all-grain

Source: Sandy Cockerham (COCKERHAM_SANDRA_L@Lilly.com), HBD Issue #1341, 2/3/94

I recently brewed a very tasty strong ale. Thought I would share the recipe. Enjoy!

Ingredients: (for 4.25 gallons)

- 9 lb. 2-row pale malt
- 8 oz. Belgian pale malt
- 1 lb. Vienna malt
- 8 oz. Dextrin malt
- 6 oz. wheat flakes
- 8 oz. toasted pale malt (10 min @ 350F)
- 6 oz. Belgian Special B
- 2 oz. Chocolate malt
- 8 oz. light crystal (10 Lv)
- 8 oz. medium crystal(60 Lv)
- 4 oz. m-otter crystal(?? Lv)
- 2 tsp gypsum (in mash water)
- 1 oz. Perle (7.5% alpha) for 60 min
- .75 oz. Perle (7.5% alpha) for 30 min
- .5 oz. Tettngang (4.2% alpha) for 15 min
- .5 oz. Cascade (5.1% alpha) for 0 min
- 1 tsp Irish Moss (last 10 min)
- 12 oz. clover honey (last 10 min)
- .25 cup Barbados molasses (end of boil)
- American Ale yeast (1056)

Procedure:

Mashed 90 min @ 150F in Igloo 5 gal water jug. Sparged with 170F water. Chill, siphon into a 5 gal carboy and pitch American Ale yeast (1056). Kegged and force carbonated.

Specifics:

- O.G.: 1.077
- F.G.: 1.015

Strong Ale

Classification: strong ale, barleywine, all-grain

Source: Rob Bradley (bradley@adx.adelphi.edu), HBD Issue #1098, 3/16/93

Back in December, I posted a speculative article about brewing in the traditional British "three runnings" method. To summarize, using information from Dave Line's *Big Book of Brewing* and a little algebra, it appeared that one could make:

Strong ale @ 1072

Pale Ale @ 1046

Shandy @ 1043

by using, per US gallon of final yield for each of the three, 5 pounds UK 2-row malt and 2.2 US gallons of mash water.

As a variant, I scaled the recipe up to 2 gallons and collected and brewed the first runnings according to the posted recipe. I decided to sparge afterwards and collect what amounted to the second and third runnings together. Given the desirability of a 5-gallon batch size, I figured I'd add a little water and malt extract to the kettle to stretch the brew length up to 5 gallons. (No all-malt fixation here :-)

Summary: overall success!! As I suspected, I got more yield in the first runnings than predicted from Line's figures. And that was despite cutting the mash water down to 2 gallons. I compensated by adding a little more than a pound of dry malt extract.

Ingredients: (for 9 quarts)

- 10 lb Munton & Fison 2-row mild ale malt
- 1 pound dry light extract
- 1 1/2 oz Willamette whole hops 60 minute boil - 4.2% alpha acid
- 1/4 oz Willamette whole hops 30 minute boil - 4.2% alpha acid
- 1/4 oz Willamette whole hops 10 minute boil - 4.2% alpha acid
- Wyeast 1056 (second generation, half of a one-quart starter)

Procedure:

Mash with 2.5 gallons water at 151-154F. Mash-out at 172F. Transfer to lauter tun with 1.5 gallons foundation water at 172F. Recirculate, let settle 30 minutes. Draw off first runnings (a little more than 2.5 gallons).

Specifics:

- O.G.: 1080
- Primary ferment: 7 days
- Secondary ferment: (length not specified)
- Bitterness: 38 IBU

Longhorn Fog Leg

Classification: barleywine, all-grain

Source: Greg Wolodkin (wolo@cory.Berkeley.EDU), r.c.b., 4/10/93

More work than a regular batch, but worth it once in a while.

Looking back, I think it would be possible to mash a few more pounds of grain and leave out the extract. Also I'm not sure the Cascades were the right choice for dry-hopping in this beer, but I'm sure they will fade with time. Right now it's two months old and I've only tasted one!! 47 bottles of beer on the wall...

Ingredients:

- 13 lb pale 2-row malt
- 1 lb crystal malt (40L)
- 4 oz chocolate malt
- 3 lb pale dry malt extract
- 1 lb dark brown sugar
- Sierra Nevada ale yeast (Wyeast 1056)
- Bittering hops (60 minute boil):
 - 1 oz Hallertau (4.6%)
 - 1 oz Kent Goldings (7.8%)
 - 1 oz Northern Brewer (7.5%)
 - 1 oz Cascade (5.8%)
- Finishing hops (steep):
 - 1.0 oz Kent Goldings
 - 0.5 oz Cascade
- Dry hop (in secondary, 2 weeks before bottling):
 - 0.5 oz Northern Brewer
 - 0.5 oz Cascade

Procedure:

Mash:

Mash water: 4 gallons

Mash-in: 130-121F for 30 minutes

Starch conversion: 150F for 2.5 hours

Mash-out: 170 for 5 minutes

Sparge: 4 gallons at 170F

Boil three hours total. Add extracts and hops with one hour remaining.

Primary fermentation: Kraeusen fell in 6 days.. your mileage may vary.

Secondary: Racking restarted fermentation -- next time I do this I will rack *and* splash going into secondary, since the gravity at this point was only down to 1.060. Beer stayed in secondary for about 6 weeks total.

Primed with 1/2c corn sugar.

Specifics:

- O.G.: 1106
- F.G.: 1036

Winter Warmer

Classification: strong ale, extract

Source: Charles Castellow (ccastell@eldec.com), HBD 1164, 6/17/93

I thought that I'd try a "Winter Warmer". I thought about using some specialty malts, but figured anything they might add would be overwhelmed by the malt and alcohol.

This makes a very dark Strong Ale. I took this to the same friend's Christmas party this past year along with an extract/ specialty malt Christmas ale (spices, oranges, etc.) Once again, both were emptied. However, those who had thought the stout was too dark/heavy/chewy had no problem drinking this dark strong ale, which was quite dark and very potent!

Ingredients:

- 8 lbs Dogbolter hopped malt extract syrup
- 3 lbs rice syrup
- 1 tsp Irish moss
- Brewer's Choice 1056 (American Ale) liquid yeast (in a pint of starter)

Procedure:

Bring 5 gallons of water to a boil. Add syrups, stirring vigorously until dissolved to avoid scorching. Boil for 15 minutes, adding Irish moss for final 5 minutes. Cool. Strain into carboy. Pitch yeast. Rack to secondary after about a week. After two weeks, rack to 5-gallon keg. Force carbonate. Chill to cellar temperature and serve.

Garvin's Old Ale #159

Classification: old ale, strong ale, all-grain

Source: Rick Garvin (rgarvin@btg.com), HBD Issue #1199, 8/9/93

This beer won a ribbon at the AHA national competition.

Ingredients: (for 7 gallons)

- 14 pounds British Pale Ale malt
- 1 pound 40 Lovibond Crystal malt
- 4 ounces Mt. Hood hop pellets, 3.7% AA. Boil 70 minutes
- 1 ounce Mt Hood hop pellets, 3.7% AA. Boil 10 minutes
- 1 ounce BC Goldings hop pellets, 5.0% AA. End of boil
- 1 tablespoon Irish Moss for last 15 minutes
- 16 ounces thick slurry Sierra Nevada strain yeast (Old Dominion Ale)
- 3/4 cup corn sugar to prime

Procedure:

Single temperature infusion mash: Dough in malt with 1.33 qts/lb water (5 gallons) water at 165F for a saccharification rest 154F-152F for 60 minutes. Sparge to collect 9 gallons. Boil sweet wort for 30 minutes before adding hops. Chill and pitch.

Specifics:

- O.G.: 1.064
- F.G.: 1.014
- Primary Ferment: 1 week @ 65 degrees F.
- Secondary Ferment: 1 week at 65 degrees F.

Tessellator

Classification: doppelbock, bock, extract

Source: James S. Murphy (jsm@mse.cmu.edu), r.c.b., 12/14/92

Based on a recipe from "Country Wines", Pittsburgh, PA.

Ingredients:

- 8 lbs Heidelberg Bavarian Bock Malt Dark
- 1 lb M&F dry light
- 1/4 lb Chocolate Malt, crushed
- 1/8 lb Black Roasted Barley, crushed
- 1/2 lb German light crystal, crushed
- 2 ozs, Fresh Bullion Hops
- 1/2 oz Fresh Chinnok Hops
- 1 oz Fresh Perl Hops
- 1/2 oz Compressed Kent Goldings
- 1 tsp Irish Moss
- 1 1/2 inches licorice, crushed
- 2 pkgs Whitbred Ale yeast

Procedure:

Crush all grains, place in muslin bag in 6 qts water. Bring to a boil. Remove grains in bag and add all malts. Boil 20 minutes. Add Bullion Hops. Boil 30 minutes. Add Chinook Hops, Licorice, Irish Moss. Boil 15 minutes. Add 1/4 oz Perl hops. Boil 10 minutes. Add 1/4 oz Perl hops. Boil 5 minutes. Chill wort and sparge into primary fermenter. Add water to 5 1/2 gals. Dry hop 1/2 oz Kent Goldings in muslin bag. Pitch yeast.

Rack to secondary, removing hops after fermentation slows. Bottle with 1 1/4 cup M&F dry malt for priming.

Specifics:

- O.G.: 1.053
- F.G.: 1.011

Holiday Barleywine

Classification: barleywine, all-grain

Source: Micah Millspaw (MicahM1269@aol.com), HBD Issue #1621, 1/3/95

I had the opportunity to finally tap into my 94 holiday beer. This home brew was so incredible that I thought that I should share the recipe. 5 gallons of this went to the SAAZ homebrew club X-mas party and was consumed rapidly. Also it is a exercise in high gravity / first runnings brewing. BTW the beer is a vanilla barleywine.

Ingredients: (for 15 gallons)

- 50# pale malt
- 25# wheat malt
- 5# carastan
- 2# light brown sugar (last 15 min. of boil)
- centennial hops 8.0 oz @ 8.1% alpha - 75 min
- centennial hops 1.0 oz, dry in primary after 3 days
- yeast from previous pale ale batch
- 1 pint vanilla extract
- 2 tbsp nutmeg
- 2 tbsp ginger

Procedure:

Grist was spilt into two equal mashes (so what follows for mashing was done twice): 9 gallons @ 175 F for mash in - mash temp averaged 152 F- 45 min mash 3.5 gallons @ 180 F for mash out - 15 min collect first runnings.

Runoff from first mash was boiling during the second mash. When combined combined and brought to a boil hops were added. Note: one gallon of mash runoff was collected and reserved (frozen) to be used for krausen later.

Fermented 10 days at 70 F, racked to secondary with krausen and 1 pint vanilla extract, 2 tbs nutmeg, 2 tbs ginger. Secondary temp 60 -45 for one month, racked to soda kegs.

Specifics:

- O.G.: 25 P, or 1.100

Extract Barleywine

Classification: barleywine, extract, strong ale

Source: Pete Akerson, r.c.b., 4/9/95

With that much malt, the blow off was really really REALLY wasteful (that is making 4.75 gal in a 5 gal carboy.) I had to reboil and repitch the 2 gallons of foam that settled back out into nice wort. I think 12# of syrup would have been sufficient.

Ingredients:

- 9# light syrup, (M&F)
- 6# amber syrup
- 4 oz hops to boil (Saaz, I think, but use your favorite)
- 2.5 oz hops to finish (Fuggles, again, use your fave)
- Wyeast European Ale yeast

Specifics:

- OG: 1122
- FG: 1030

The Most Powerful Beer in the Universe

Classification: barleywine, strong ale, extract

Source: Bill Andreas , HBD Issue #1811, August 18, 1995

We have been driven on a quest. Create the most potent brew possible without fortification and still have a pleasant taste and feel. This is our current work. Any suggestions for improvement are extremely welcome.

Ingredients: (for 10 gallons)

- 20 lbs. American Pale Malt Extract
- 10 lbs. Rice Syrup
- 5 lbs. Wheat Malt Extract
- 3 lbs. Aromatic Malt
- 1 lbs, Crystal 60 Malt
- 0.5 lbs. Chocolate Malt
- 0.5 lbs. Roasted Barley
- 3.5oz Chinook pellets (50 min)
- 2.0 oz Fuggle pellets (30 min)
- 3.0 oz Kent Goldings (5 min)
- 2.0 oz Kent Goldings (dry-hopped primary)
- 2 tsp Water Crystals
- 1.5 tsp Irish Moss (15 min)
- Nottingham Yeast ~ 15 grams
- Champagne Yeast after 3 -4 days
- Repitch Champagne after 2 weeks

Procedure:

Boil 50 minutes.

Specifics:

- OG: 1.126
- Alcohol: about 15%

Barleywine

Classification: barleywine, strong ale, all-grain

Source: Spencer Thomas (spencer@engin.umich.edu), HBD Issue #1819, August 31, 1995

Here's a BW I made recently. It hasn't been entered in competition because I think it's still too young, but friends who tasted it think it's pretty good. This is my third or fourth try at this style with this basic method. I haven't decided yet whether I like this one better than the previous effort, but it's close, anyway.

Final result has medium-low carbonation and a complex malt-hops nose. The malty sweetness is balanced by the aggressive hopping level, and high hop flavor.

You could probably pump up the gravity of this another 8-10 points (and thus the alcohol by another 1% or so) by adding a pound of sugar, with no deleterious flavor effects.

Ingredients:

- 10lbs DWC(DeWolf-Cosyns Belgian) Pilsener malt
- 8 lbs DWC Pale malt
- 1.5lbs DWC CaraVienne malt
- 0.1lbs Roasted Barley
- 0.5lbs DWC (Belgian) Munich malt

- 2 oz Northern Brewer pellets (9%) 60 min
- 1 oz BC Kent Goldings plugs (5%) 30 min
- 1/2oz BC Kent Goldings plug (5%) 15 min
- 1/2oz BC Kent Goldings plug (5%) 5 min
- 1/2oz Fuggles plug (4.3%) 5 min
- London ale yeast

Procedure:

Mash schedule: Mash-in with 10qts @ 42C for a strike temp of 39C 20 minute beta-glucan rest Add 10 qts at 100C (boiling) to raise to 62C (aiming for 60C), 30 min.

beta-amylase rest Add 6 quarts @ 100C to raise to 67C (aiming for 70C) 1:15 alpha-amylase rest. Take first runnings (drain all liquid from mash tun without adding any further sparge water(*)) to get about 4-4.5 gallons @ 1.080. Boiling down to 3 gallons will give an OG of 1.105 - 1.120. Whirlpool, let settle for 15 minutes and siphon through counterflow chiller with aerating cane on end. Pitch yeast slurry from a previous batch of Mild (probably YeastLab London Ale (it's a long story)). (By the way, this is my favorite way to pitch *enough* yeast for a barleywine.) Fermentation was active in 2 hours. Primary was about 2 months @ 65-70F, and dropped from 1.105 to 1.038.

Rack into secondary and add 1 oz of EKG plugs for dry hopping. Bottle about 1 month later. Added new yeast, but no priming sugar.

(*) You can (I did) add more hot water to the remaining mash, and sparge out about 7 gallons more wort to make a Bitter at about 1.045.

Specifics:

- OG: 1105-1120
- FG: 1038

Revenge

Classification: barleywine, strong ale, extract

Source: Bryan Schwab, (SCHWAB_BRYAN@CCMAIL.ncsc.navy.mil), 10/26/95

This Barleywine won me "BEST OF SHOW" at the 1995 Santa Rosa Brewfest" held in Fort Walton Beach, FL. It was adapted from a recipe obtained from my

Homebrew Supplier and I wasn't sure how the additional honey and boiling time would effect the brew, but from the final results I guess it was acceptable for a Partial Grain Recipe.

Ingredients:

- 12 lbs. Alexander Pale Malt
- 12 oz. Light Crystal Malt
- 8 oz. Cara-Pils Malt
- 2 oz. Pride of Ringwood Hops (boil)
- 2 oz. Liberty Hops (finish)
- 7 lbs. Clover Honey (from the grocery store)
- 1 tsp. Irish Moss
- Lalvin 1118 Yeast (DRY)

Procedure:

In 1 1/2 gallons of water add all of the grains to a hop sack and place in the brew kettle. Bring water and grains up to 165 degrees. Hold and steep for 30 minutes. Sparge grains before removing and continue to heat until wort is at a boil, at this time add the gypsum. At the boil add the extract. After 30 minutes of boil, add boiling hops in another hop sack. Continue to boil for another 45 minutes and at this time, add the finishing hops and Irish Moss. (If you have another hop sack, place them both together in the sack and throw them on in the kettle) Let the wort boil for another 15.

Rehydrate the yeast by placing the yeast in a cup of heated water 75-90 degrees and let stand for 15 minutes.

Cool wort and add to enough water to bring to a 5 gallon level in your fermentation bucket. Airate this and pitch your yeast.

Specifics:

- Primary fermentation: 7 days 65-70 degrees
- Secondary fermentation (in glass):108 days degrees
- OG: 1.110
- FG: 1.020

Buzzy Beer

Classification: strong ale, all-grain

Source: Andy Malone (andym@iadfw.net), r.c.b., 12/15/95

Here it is, my recipe for buzzy beer. It isnt terribly strong beer like a Old Ale but is

drinkable a lot quicker and the buzz is terrific after three and just gets better.

Warning, I dont have a drinking problem...I havent run out of beer in a long time (grin).

Ingredients:

- 11 lbs DWC Pilsen malt
- 8oz Ireks Wheat malt
- 1.5 oz Black Patent
- 1/4 tsp Irish Moss
- 1oz Northern Brewer 8.1 aau in at 60 minutes
- 1/4 oz Hallertauer (last 15 minutes)
- american ale, wyeast 1056

Procedure:

Mash in and hold at 122-125 deg far for 1/2 hour, raise to 145 deg far for 1 hour. I use 11 1/2 qts water in mash. Sparge to 7-7.5 gal, boil 1 hour. You should have an OG of around 1.058 to 1.060 Use a very attenuating yeast, I use american ale, wyeast 1056 Primary ferment for 7 days, rack to secondary and let it sit another three to four days. Mine normally finishes at around 1.006.

Specifics:

- OG: 1060 (Low for a strong ale. --Ed.)
- FG: 1006

Easy, Delicious Old Ale

Classification: old ale, strong ale, extract

Source: Todd W. Roat (troat@one.net), HBD Issue #1979, 3/8/96

Well, since the recipes have been disseminating insidiously on the HBD I couldnt resist posting me favorite (brewed every other batch). Most of the recipe was crafted by GlynnB from aol.com (forget his real name)...Thanks GlynnB

DESCRIPTION: Clean tasting Brown ale with great body, great head retention which settles like a good old ale after about 20 minutes, breadly/yeasty mouth-feel, plenty of malt flavor and not as bitter as the hop schedule would suggest (though hops are noticable). VERY satisfying.

Ingredients:

- 1# British/English 2-row
- 1# 37-64L crystal
- 8# Alexanders Pale DMS (or equivalent)
- 2/3 cup chocolate malt
- 1/3 cup blackstrap molasses (mmmm)

- 1/2# clover honey (optional)
- 2 oz Kent Golding (60 minute boil)
- 2 oz Fuggles (15 minutes)
- 1 oz Hallertau - 5 minutes (aroma)
- 1 oz Hallertau - steep for 3 minutes with heat off (aroma)
- Gypsum as needed
- Irish moss at final 15 minute
- WYeast London Ale yeast or Williams Brewing Triple Ale liquid yeast pack

Procedure:

Mash grains at 148-158 degrees for 1 hour. Also works well with simple "steep in water until just before water boils method." I do a "quickie" sparge with about a gallon of 170 degree water ("quickie" meaning slowly pouring gallon of 170 deg. water over grain bag in a strainer - Sshhh, I think I heard an all-grainer gulp...^). Bring to boil, add the extract and molasses (and honey if desired) andyou know the rest. For a partial mash, this beer is simple and yielding. All variations have worked wonderfully (ie, with honey and without; with 8# Alexanders pale ale DMS; with 6# Williams Brewing pale DMS + 3# pale DME..etc.)

Specifics:

- OG (1.058 -1.064)
- FG (1.014-1.019)

High Altitude Barleywine

Classification: barleywine, strong ale, all-grain

Source: George Schamel (george.schamel@den.mmc.com), r.c.b., 6/21/96

Here is an all-grain Barleywine that I did about three weeks ago. This is the best that I can remember since I don't have my notes with me. One more note, I live at 10000 ft so my bittering hops are about 30% higher than sealevel.

Ingredients:

- 15# english 2-row
- 2# english crystal 53 deg
- 2# wheat
- 2 oz centennial aa=10.2% for 60 min
- 3 oz cluster aa=7.2% for 45 min
- 2 oz american northern brewer aa=7.7% 30 min
- 2 oz am. NB. aa=7.7% 15 min
- 2 oz am. NB. 5 min
- 2 oz am NB. 2 min
- WYeast British ale yeast

Procedure:

Mash in at 115 deg f hold 30 min; add boiling water and heat to 140 deg f 30 min; add heat to 156 deg f hold until conversion is complete. Sparge with 7 gal 170 deg f water for 60 min, collect approx 8 gal wort. Boil 60 min without hops, then boil another 60 minutes, adding hops according to times listed above. Immersion chill for 20 min to 72 deg f. Allow to settle for 30 min in boil pot. Split in to 2 2.5 gal batches. Add 0.7 liter wyeast british ale starter in 1.080 wort to each 5.2 gal final volume in carboys.

Specifics:

- OG: 1.092

All grain Barleywine

Classification: barleywine, strong ale, all-grain

Source: David Miller (dmiller@minn.net), r.c.b., 6/23/96

Here's a recipe I put together last spring for my brother who wanted to brew an all-grain barleywine. I have never tasted one previously but looked at a number of recipes to come up with this one. I think this one tastes wonderful.

Ingredients:

- 12# German Pils malt
- 3# Belgian Munich malt
- 12 oz British Chocolate malt
- 2# British Medium Crystal malt
- 1 oz Eroica (60 min)
- 2 oz Northern Brewer (60 min)
- 1 oz. Kent Goldings (30 min)
- 1/2 oz Kent Goldings (20 min)
- 1/2 oz. Kent Goldings (finish)
- Irish Moss at 15 min
- Wyeast Irish Ale Yeast (recultured)
- Dry Champagne Yeast (secondary)

Procedure:

The amount of grain here maxed out my bucket tun sparger. The alcohol here is only about 9%, but then I sparged only enough water to accumulate about 6 gallons for the boil. Sparging for an 8 or 9 gallons and then reducing to around 6 gallons when adding the hops should add a boost to the alcohol content. Also, the Irish ale yeast brought the fermentation down to the final gravity. The champagne yeast brought no further fermentation and could be elimi-

nated. Brewed as a single decoct. Strike temp of 144. Main mash at 154.

Specifics:

- OG: 1.080
- FG: 1.014

Wicked Ole Ale

Classification: old ale, pale ale, all-grain

Source: Jim Pierce (JimPierce@msn.com), r.c.b., 9/6/96

I love this ale! It's dark, malty, and sweet. However, it does have a bite to it! It has a fine roasted character and it is moderately strong (7% alc. by vol.) Here's the recipe for a step infusion mash. Please e-mail me and tell me what you think.

Ingredients:

- 12 lbs. British two row malt
- 1.5 lbs. 80L Crystal Malt
- 1/2 lb. Special Roast
- 2 oz. Centennial whole leaf hops (60 minutes in boil)
- 1 oz. Fuggles whole leaf hops (last 5 min. of boil for aroma)
- Irish Moss (last 15 min. of boil)
- 1 lb. of Invert sugar (for a boost!)
- 1 pckge of Wyeast London Ale Yeast III

Procedure:

Pop yeast package and let it swell beyond an inch in thickness. After swelling pitch in a yeast starter. Let starter ferment to post krausen (you will only pitch the slurry).

Mash in at 95 degrees (hold for 30 min.). Raise temperature to 122 degrees (hold for 30 min.). Increase temp to 156 - 158 degrees for sacharification (check every 30 min. for conversion). Raise temp to 170 degrees for 10 minutes and thoroughly mix mash. Take 1/4 of mash and place in seperate pot and bring to a boil (take care not to burn the grains). Return mash into mash-tun with rest of concoction and sparge with six gallons of water at 170 degrees.

Boil the wort (should yield 7 gallons) for ninety minutes. Add hops according to recipe. And, pitch yeast at 170 degrees. Maintain temperature at 168 - 172 degrees throughout primary fermentation. Rack into secondary fermenter and hold there until wort shows no further drop in gravity.

(You should keg this one! But, if you must bottle it is still enjoyable.)

Specifics:

- OG: 1.060
- FG: 1.011

Barleytooth

Classification: barleywine, strong ale, all-grain

Source: John Varady (rust1d@li.com),
HBD Issue #2267, 11/7/96

I am formulating a barley wine to brew as a 1 year brewing/birthday kinda thing. Please review and comment.

Ingredients: (10 gallons)

- 23 pounds American 2 Row pale malt
- 5 pounds Munich malt
- 4 pounds Biscuit malt
- 3 pounds flaked oats
- 3 pounds crystal (80L)
- 1 pound chocolate malt
- 1/2 pound roast barley
- 1/2 pound black malt
- 1-1/2 ounce Centennial (11.3% alpha, 60 minute boil)
- 1-1/2 ounce Centennial (45 minute boil)
- 1-1/2 ounce Centennial (30 minute boil)
- 1-1/2 ounce Cascade (5.9% alpha, 15 minute boil)
- 1-1/2 ounce Cascade (steep)
- American ale yeast sludge

Procedure:

I plan on doing two mashes with this brew. The main mash will consist of everything except 5 lbs of pale and 5 lbs of munich, which will be mashed in a second vessel. I plan on mashing in the 30lb mash at 122F, and mashing in the 10lb mash at 155F.

After the small mash has reached saccharification, I would proceed to boil it for 30 mins and then add it back to the main mash which would be then raised to 158F to convert.

The small mash is done to avoid having to decoct and to attempt to get more maltiness by boiling all the munich malt.

Specifics:

- OG: 1.107

