

BEERSMITH RECIPE

IMPERIAL BARLEYWINE (63) DOUBLE MALTED BLISS All-Grain

O.G: 1.161 READY: 6 MONTHS

FERMENTATION SCHEDULE

2 Weeks Primary
4-5 Months Secondary
2 Weeks Bottle Conditioning
Extended Bottle Aging



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

BREWING NOTES

To achieve the high original gravity, this recipe requires the collection roughly 10 gallons of wort to boil for an extended period (4 hours) to concentrate the wort to the smaller batch size.

INGREDIENTS

BATCH VOLUME

4.75 Gal

MASH

- 27.5 lbs Maris Otter
- 0.25 lbs Caramel 20L
- 0.25 lbs Caramel 40L
- 0.25 lbs Caramel 60L
- 0.25 lbs Briess Special Roast

HOPS

- 1 oz Magnum
- 3 oz East Kent Goldings

YEAST

- 3x Danstar Nottingham Ale Yeast

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*

SCHEDULE

SINGLE INFUSION MASH

Beta Amylase Sacch' Rest: 146° F 30 min
Alpha Amylase Sacch' Rest: 158° F 30 min

BOIL ADDITIONS & TIMES

- 1 oz Magnum 90 min
- 2 oz East Kent Goldings 15 min
- 1 oz East Kent Goldings 0 min

YEAST

- Danstar Nottingham Ale Yeast
Optimum Temperature: 57°- 70°F