



Bun Drop Barleywine

American Barleywine Ale

As a kid skiing in the mountains of Washington State we used to love flying off of jumps into fields of pristine powder snow, throwing our skis up in front of us, and landing seated in the soft powder. This move was called a Bun Drop, and we pushed it to pretty extreme limits. This is the inspiration behind the name of this Barleywine that pushes beer to the extreme!

Bun Drop Barleywine is a big strong ale. It would fall in BJCP category 22C - American Barleywine. At an estimated ABV of 11.6%, this beer carries a punch! The key to brewing this beer successfully is to use plenty of yeast, and plenty of oxygen. Flavor wise, this dark amber ale is dominated by a rich maltiness. A touch of caramel sweetness and fruity esters add to the complexity. 88 IBUs of bittering hops compliment the mountains of malt giving the overall impression a wonderful balance. Brewed properly the alcohol character will have a smooth warming quality without being sharp or overbearing.

The high ABV makes this a little more difficult beer to brew. It can be brewed with either All Grain, or Extract with specialty grains methods. When space in the mash tun is a concern this is a great candidate for a mini mash, subbing out some of the base grain for malt extract.

BUN DROP BARLEYWINE

EXTRACT: 14.25 lb. Golden Light Malt Extract

SPECIALTY GRAINS: 1.0 lb. Caramel 40L
0.5 lb. Special B
0.5 lb. Victory Malt

HOPS: 2.0 oz. Warrior 60 min
1.0 oz. Cascade 5 min
1.0 oz. Centennial 5 min

YEAST: Imperial - A07 Flagship (2 packs)
White Labs – WLP001 California Ale (3 packs)
(or) Dry Yeast - Fermentis Safale US-05 (2 packs)

OTHER: 4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify – optional – see step 7)

INSTRUCTIONS:

1. Bring 2 - 2 ½ gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 – 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour about ½ of the malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. When 15 minutes remain in the boil remove kettle from heat, and add remainder of malt extract. Stir until dissolved, then bring up to boil for the final 15 minutes.
9. Sanitize all equipment that the wort will come into contact with after the boil.
10. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
11. Add contents of boil pot, fill to 5 gallon mark with cold water.
12. Stir or shake vigorously to add oxygen to wort.

13. When wort has cooled to around 70 degrees pitch yeast and place lid on tight.
14. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
15. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
16. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
17. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 20 lb. Pale 2-Row
1.0 lb. Caramel 40L
0.5 lb. Special B
0.5 lb. Victory Malt

HOPS: 2.0 oz. Warrior 60 min
1.0 oz. Cascade 5 min
1.0 oz. Centennial 5 min

YEAST: Imperial - A07 Flagship (2 packs)
White Labs – WLP001 California Ale (3 packs)
(or) Dry Yeast - Fermentis Safale US-05 (2 packs)

Mash at 148 degrees for 60 minutes. Collect enough wort for a 120 minute boil. Oxygenate thoroughly prior to adding yeast.

Estimated OG 1.104, FG 1.019, IBU 88.9, SRM 17.9, ABV 11.6%

**Jon's Homebrew
and Wine Supply**

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