



# ONTARIO BEERKEGS.COM

1.855.KEG.BEER

## *OBK English Barleywine*

STYLE

### English Barleywine

ESTIMATED SRM: 17

ESTIMATED IBU: 48

ESTIMATED OG: 1.100

ESTIMATED FG: 1.024

ESTIMATED ABV: 10%

PRE-BOIL VOL: 4.25 gal.

POST-BOIL VOL: 3.25 gal.

Adjusted for 75% Mash Efficiency



COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

ALL-GRAIN KEG

# Ingredients

LBS. OZ.		GRAIN BILL
11	0	2-Row
1	0	Crystal 120L

OZ.		HOPS
2		Fuggles
1		Northern Brewer

#	YEAST	
1	Pkg	Safale S-04
		or
		(See Packing List for Liquid Option)

# Author's Instructions

MASH SCHEDULE
Sacch' Rest: 152°F for 60 Minutes

OZ.	MIN.	BOIL ADDITIONS & TIMES
1	60	Northern Brewer
2	10	Fuggles

FERMENTATION		
28	Days	Primary

## OPTIONAL (NOT INCLUDED)

Area for optional instructions or notes, currently blank.

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