

# Bobs' Bacchanalian Barley

OG: 1.065 FG 1.015 ABV 7%

Extract Recipe/Partial Mash:

7	lbs	Light Malt Extract
1	lb	Light Dry Malt Extract
1	lb	2 Row Malt
1/2	lb	Wheat Malt
1/2	lb	Crystal Malt 20L
1/2	lb	Crystal Malt 40L
1/2	lb	Crystal Malt 80L
2	oz	Crystal hops 9 HBUs(boiling: 60 min)
2	oz	Cascade hops (flavor: 30 min)
1	oz	Centennial hops (aroma: 2 min)
1	oz	Centennial hops(dry hop: secondary or keg)
1	pk	Wyeast American Ale Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- In a 6 qt kettle, add 3 qts of water and bring to 170°.
- Add the cracked grain and mix. The temperature should equalize to 150°. Let sit for 1 hour at 150°.
- Add 2 gal of water to your boil kettle. Heat to 170°.
- Rinse the grain with the 2 gal of 170° water using a strainer or colander. Collect the runoff for the boil.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Crystal Hops)
- Continue boiling for 30 mins then add 2 oz of Cascade hops.
- Continue boiling for 28 mins then add 1 oz of Centennial hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter, dry hop with 1 oz of Centennial hops. Let it age to clarity, then bottle or keg.

All Grain Recipe:

12	lb	2 Row Malt
1/2	lb	Wheat Malt
1/2	lb	Crystal Malt 20L
1/2	lb	Crystal Malt 40L
1/2	lb	Crystal Malt 80L

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.