

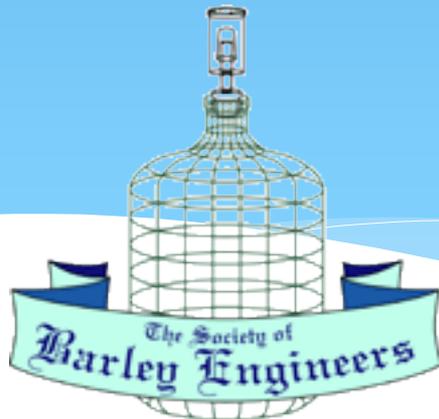
Barleywine

Showcasing the Skill of the Artful Brewmaster

Lyne Noella, Society of Barley Engineers Member

Homebrewing website: HummingBrew.com

February 2015



Barleywine

- What is Barleywine?
- The History of Barleywine
- Recipe
- BJCP Style Guidelines Overview
- Contemporary Advice from the Field
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What is Barleywine?

- No, it's not a wine.
- The term usually describes the strongest member of a brewer's family of ales.
- Dubbed “barleywine” to compete with grape wines, sharing vino fortitude, maturation and cask complexity
- Often brewed as a commemorative or annual offering to demonstrate the skill of the artful brewmaster.



What is Barleywine?

- Barleywine shares the brewing traditions, traits and ingredients of pale ales and bitters.
- Pale ales and bitters are usually well attenuated (70-75% common). To reach similar attenuation, barleywines often require extra attention during fermentation such as extra long fermentations, multiple yeast pitchings, or rousing of the yeast.

What is Barleywine?

Contemporary Take on the Style:

“This is a broad style, big beer that’s built to last. There aren’t a lot of rules – this is an ‘everything but the kitchen sink beer.’ You’ll see everything from crystal to chocolate malts, rye, wheat and even oats. Oxidation can contribute to the flavor, providing a cherry port richness.”

Jeff Bagby

Owner & Head Brewer, Bagby Beer Company

History of Barleywine

The Story of Barleywine

- The term “barleywine” was noted in historical documents of the 18th century when brewers tried to curry favor with wine drinkers by hinting at the strength, nutrition and quality of their beer.
- The famous Burton brewer, Bass, launched the first beer commercially designated as a barleywine in 1903: Bass No. 1 Barley Wine.

History of Barleywine

- For most of its history, barleywine was a distinctly British creation.
- In 1975 Fritz Maytag introduced Anchor's Old Foghorn barleywine, America's first.
- Since that time, barleywine has enjoyed a mixed heritage between the two.
- Classic English = refined restraint.
Classic American = more impetuous and rowdy.



Recipe

- Unlike many other strong beers, the hallmark of the barleywine malt bill is simplicity -- it is similar to that of a bitter or pale ale.
- Pale malt or two-row malt makes up the majority of the malt bill, and specialty malts typically account for 10-15% of the total.
- If you are an all-grain brewer, you may find your system taxed to the max; the use of malt extracts is common solution to the logistic challenges.

Recipe

- A wide variety of hops are used, from East Kent Goldings to Fuggles and Styrian Goldings. Also Chinook, Centennial and Cascade.
- To avoid excessive hop mass in the kettle, go with high alpha hop pellets.
- Maximize aeration of the wort before pitching yeast—the yeast needs additional oxygen to ferment.
- The quantity of yeast increases with the gravity of the wort you will ferment. Often, twice as much as usual.

Recipe

- Two- to four month fermentations are common, but can be aged for years.



BJCP

Contemporary Advice on the Style:

“Research the style. Understand the BJCP guidelines and build your recipe as close to the classic style as possible to better understand your target.”

Kamron Khannakhjavani

Owner, Mother Earth Brew Co.

BJCP Guideline Highlights

English Barleywine

OVERALL IMPRESSION

- The richest and strongest of the English Ales.
- A showcase of malty richness and complex, intense flavors.
- The character of these ales can change significantly over time; both young and old versions should be appreciated for what they are.

BJCP Guideline Highlights

English Barleywine

COMMENTS

- Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops.
- English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines.

BJCP Guideline Highlights

American Barleywine

OVERALL IMPRESSION

- A well-hopped American interpretation of the richest and strongest of the English ales.
- The hop character should be evident throughout, but does not have to be unbalanced.
- The alcohol strength and hop bitterness often combine to leave a very long finish.

BJCP Guideline Highlights

American Barleywine

COMMENTS

- The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, and often features American hop varieties.
- Differs from an Imperial IPA in that the hops are not extreme, the malt is more forward, and the body is richer and more characterful.

BJCP Guideline Highlights

English Barleywine

VITAL STATISTICS

OG: 1.080-1.120

IBUs: 35-70

FG: 1.018-1.030

SRM: 8-22

ABV: 8-12%

American Barleywine

VITAL STATISTICS

OG: 1.080-1.120

IBUs: 50-120

FG: 1.016-1.030

SRM: 10-19

ABV: 8-12%

Advice from the Field

“Barleywine is the high-rise of beers. The original gravity is high, so it needs the proper amount of happy, healthy yeast. The yeast is your worker bee community – if you don’t start with the right construction workers, your beer may stop attenuating.”

Gwen Conley

Director of Production & QC



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Advice from the Field

“Barleywine is one of the easier beers to make, especially for home brewers, because it hides a lot of flaws. Match your crystal malts to your yeast. Sip this by the fire like a cognac. The mistake I see: too heavy and sweet due to lack of attenuation.”

Guy Shobe

Owner/Brewer



Advice from the Field

“Don’t worry about efficiency and pitch it on the heavy side.”

Kyle Carney

Senior Brewer



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Advice from the Field

“**Start with a relatively lower gravity** to avoid fermentation issues – it doesn’t have to be nuclear the first time around. The higher the ABV, the more residual sweetness you will want to leave in the beer to balance the booziness – be careful not to overdo it.”

Kamron Khannakhjavani

Owner



Advice from the Field

“There aren’t a lot of rules. Avoid a high-finishing gravity or you’ll end up with a barleywine that’s too thick and cloying. Accentuate the malt character, not the sweetness.”

Jeff Bagby

Owner & Head Brewer



Advice from the Field

“Don’t muddle the malt profile by using too many specialty malts. Use two or three. Use a yeast starter and overpitch to avoid inappropriate esters or fusel alcohol flavors. Don’t worry if it doesn’t taste good initially. Taste it again in a month.”

Thomas Peters

Head Brewer & 2014 Alpha King Champ

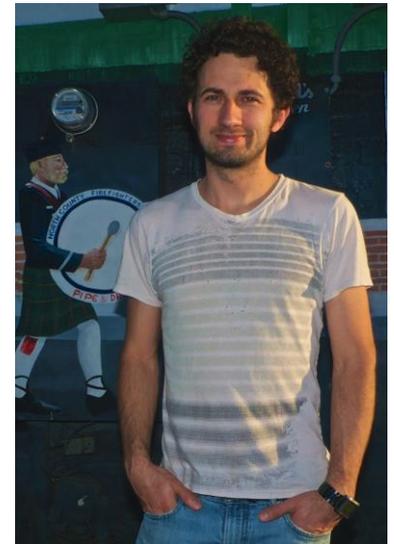


Advice from the Field

“I like to think about ingredients first. Do a tasting of barleywines and build yours on the elements you enjoy most. If you like it less sweet, get a yeast that produces a dry finish. Constantly taste new hops, grains, adjuncts and flavoring agents.”

James Petti

Head Brewer



Comments? Questions



www.HummingBrew.com

Lyne Noella, homebrewer

Addendum

BJCP Guideline Highlights

BJCP Guideline Highlights

English Barleywine

AROMA

- Very rich and strongly malt, often with a caramel-like aroma.
- May have moderate to strong fruitiness, often with a dried-fruit character.
- Alcohol aromatics may be low to moderate, but never harsh, hot or solventy.

BJCP Guideline Highlights

English Barleywine

APPEARANCE

- Color may range from rich gold to very dark amber or even dark brown.
- Often has ruby highlights, but should not be opaque.
- Low to moderate off-white head; may have low head retention.
- May be cloudy with chill haze at cooler temperatures.

BJCP Guideline Highlights

English Barleywine

FLAVOR

- Strong, intense, complex, multi-layered malt flavors ranging from bready and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses.
- Moderate to high malty sweetness on the palate, although the finish may be moderately sweet to moderately dry (depending on aging).

BJCP Guideline Highlights

English Barleywine

MOUTHFEEL

- Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning).
- A smooth warmth from aged alcohol should be present, and should not be hot or harsh.
- Carbonation may be low to moderate.

BJCP Guideline Highlights

English Barleywine

OVERALL IMPRESSION

- The richest and strongest of the English Ales.
- A showcase of malty richness and complex, intense flavors.
- The character of these ales can change significantly over time; both young and old versions should be appreciated for what they are.

BJCP Guideline Highlights

English Barleywine

COMMENTS

- Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops.
- English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines.

BJCP Guideline Highlights

English Barleywine

INGREDIENTS

- Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil.
- English hops such as Northdown, Target, East Kent Goldings and Fuggles. Characterful English yeast.

BJCP Guideline Highlights

English Barleywine

VITAL STATISTICS

- OG: 1.080-1.120
- IBUs: 35-70
- FG: 1.018-1.030
- SRM: 8-22
- ABV: 8-12%

BJCP Guideline Highlights

Commercial Examples

- AleSmith Old Numbskull
- Thomas Hardy's Ale
- Burton Bridge Thomas Sykes Old Ale
- J.W. Lee's Vintage Harvest Ale
- Robinson's Old Tom
- Fuller's Golden Pride

BJCP Guideline Highlights

American Barleywine

AROMA

- Very rich and intense maltiness.
- Hop character moderate to assertive and often showcases citrusy or resinous American varieties (although other may be used).
- Low to moderately strong fruity esters and alcohol aromatics. No diacetyl.

BJCP Guideline Highlights

American Barleywine

APPEARANCE

- Color may range from light amber to medium copper.
- Moderately low to large off-white to light tan head.
- May have low head retention.
- May be cloudy with chill haze at cooler temps but generally clears to good to brilliant clarity as it warms.

BJCP Guideline Highlights

American Barleywine

FLAVOR

- Strong, intense malt flavor with noticeable bitterness.
- Moderately low to moderately high malty sweetness on the palate, although the finish may be somewhat sweet to quite dry (depending on aging).
- Hop bitterness may range from moderately strong to aggressive.

BJCP Guideline Highlights

American Barleywine

MOUTHFEEL

- Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning).
- Alcohol warmth should be present but not be excessively hot.
- Should not be syrupy and under-attenuated.

BJCP Guideline Highlights

American Barleywine

OVERALL IMPRESSION

- A well-hopped American interpretation of the richest and strongest of the English ales.
- The hop character should be evident throughout, but does not have to be unbalanced.
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American Barleywine

COMMENTS

- The American version of the Barelywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, and often features American hop varieties.
- Differs from an Imperial IPA in that the hops are not extreme, the malt is more forward, and the body is richer and more characterful.

BJCP Guideline Highlights

American Barleywine

INGREDIENTS

- Well-modified pale malt should form the backbone of the grist. Some specialty or character malts may be used.
- Dark malts should be used with great restraint, if at all, as most of the color arises from the lengthy boil.
- Citrusy American hops are common, although any varieties can be used in quantity.
- Generally uses an attenuative American yeast.

BJCP Guideline Highlights

American Barleywine

VITAL STATISTICS

- OG: 1.080-1.120
- IBUs: 50-120
- FG: 1.016-1.030
- SRM: 10-19
- ABV: 8-12%

BJCP Guideline Highlights

Commercial Examples

- Stone Old Guardian
- Sierra Nevada Bigfoot
- Great Divide Old Ruffian
- Victory Old Horizontal
- Rogue Old Crustacean
- Avery Hog Heaven Barleywine