

BARLEY WINE

SUGGESTED YEAST

White Labs: WLP090 Super Yeast Imperial: A18 Joystick Omega: OYL091 Hornindal Kveik CellarScience Dry: CALI Fermentis Dry: US-05 American

ME KIT

• 12 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Caramunich
- 1 lb Caravienne

O DME KIT

• 10 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Caramunich
- 1 lb Caravienne

ALL-GRAIN KIT

• 15 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Caramunich
- 1 lb Caravienne

WHOPS

- 2 oz Magnum Boil 60 min
- 2 oz Cascade Boil last 5 min
- 2 oz Cascade Boil last 1 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

XKIT190

BARLEY WINE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 68–70°F range.

BREWING ALL-GRAIN?

BEER STATS

EST. ORIGINAL GRAVITY

1.076-82

ACTUAL O.G.

SRM: 11-16

IBU'S: 82-88

ACTUAL ABV %:

DATE BREWED:

EST. ABV %: 7.5-7.8

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NOTES



MY RATING:

2 3 4

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

BARLEY WINE KIT on MoreBeer.com

to see detailed brewing instructions & descriptions

LEARN MORE

Over 250 Articles at morebeer.com/articles

&

Over 125 Videos at morebeer.com/videos

BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL 800-600-0033 OR EMAIL US 24/7 info@morebeer.com

RECORD KEEPING (



DAIL BREME	ע	
GALLONS IN	FERMENTER	

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS (*)

STRIKE WATER TEMP	
MAQU TEMP	

NOTES:

BREWING CALCULATORS morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!