

#85: Old Ale (Old Ale)

CHRIS SWINGLEY (5-MAR-2010)

Haven't come up with a name yet.

Recipe (for 5 gallons final volume)

14½ pounds	(95%)	Gambrinus Organic Pale Malt
8 ounces	(3%)	Briss Special B Malt
3 ounces	(2%)	Briss Chocolate Malt
1 ounce		Chinook whole hops, 13.0% AA (60 minutes)
1 ounce		U.S. Fuggle whole hops, 5.0% AA (15 minutes)
1 ounce		U.S. Fuggle whole hops, 5.0% AA (first wort hop)

Wyeast 1056 American Ale, pitched at 68°F

Starter: Pitched onto yeast cake from previous recipe (Crazy Kittens Porter)

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 39½ quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 19 quarts mash water treated with:
 - 3 ml 88% Lactic Acid

Mash

- 19 quarts water @ 166°F, grist ratio of 1¼ quarts:pound @ 152°F (Held 90 minutes)

Sparge

- 20½ quarts water @ 180°F, drain

Boil

- Boiled 7.1 gallons for 90 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 7 days, 68°F. Temperature range 68–70°F
- Secondary: keg, 14 days, 65°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 8 weeks
- ready to drink on 20-jun-2009

Properties

Starting Gravity: 1.065	Final Gravity: 1.016
Original Extract: 15.9°Plato	Apparent Extract: 4.1°Plato
	Real Extract: 6.4°Plato
Alcohol: 6.5% by volume	Alcohol: 5.0% by weight
Apparent Attenuation: 74.3%	Mash Efficiency: 57%
Bitterness: 47 IBU	Color: 17°SRM
BU:SG: 0.72	BV: 1.52

Tasting Notes