

Old Ale

Author: Jaime
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Category: 19 - Strong Ale
Subcategory: A - Old Ale



Kettle Volume: 13.71 gal (S.G.: 1.069)
Boil Duration: 90.0 min
Evaporation: 2.25 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal (S.G.: 1.086)

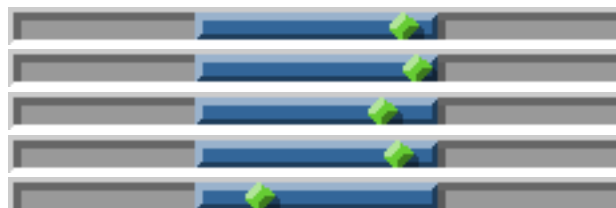
Efficiency: 86.0%
Attenuation: 75.0%
Evap/Hour: 1.5 gal

Ingredients:

25.0 lb Muntons Pale
1.5 lb Vienna Malt
1.5 lb Munich Malt
1.0 lb Crystal Malt 60°L
1.0 lb Crystal Malt 80°L
0.25 lb British Black Patent
3 tbsp 5.2 pH Stabilizer - added during mash
2.5 oz Northern Brewer (8.0%) - added during boil, boiled 90.0 min
1.0 oz Fuggle (4.8%) - added during boil, boiled 15.0 min
2.0 tsp Irish Moss - added during boil, boiled 10.0 min
1.0 lb Treacle
2.0 oz Oak Wood Chips - added dry to primary fermenter
3.0 ea White Labs WLP013 London Ale
1.0 ea White Labs WLP645 Brettanomyces clausenii

Style:

Recipe	Guideline
Original Gravity: 1.086	1.060 - 1.090
Terminal Gravity: 1.021	1.015 - 1.022
Color: 19.32 °SRM	10.0 - 22.0
Alcohol: 8.51%	6.0% - 9.0%
Bitterness: 37.9	30.0 - 60.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 20.6 °P	20.6 °P	Alcohol: 23.99 g	165.55 kcal
Attenuation: 75.0%	59.4%	Carbs: 29.98 g	113.93 kcal
Terminal Extract: 5.43 °P	8.37 °P	Protein: 2.1 g	8.4 kcal
% Alcohol: 8.51% ABV	6.62% ABW		Total: 287.87 kcal

Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

00:05:06 Dough-In
Liquor: 10.74 gal
Strike: 164.43 °F
Target: 152.0 °F
01:35:06 Alpha-Amaylase Rest
Rest: 90.0 min
Final: 152.0 °F
01:51:09 Mash-Out
Heat: 16.1 min
Target: 170.0 °F
02:36:09 Sparge
Sparge Volume: 15.12 gal
Sparge Temperature: 168.0 °F
Runoff: 14.54 gal

