

Brewsheet: Old Ale

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Type: All Grain

Date: 5/10/2016

Batch Size: 6.25 gal

Brewer: Sean

Boil Size: 7.35 gal

Asst Brewer:

Boil Time: 60 min

Equipment: My Keggle and 10 Gal Cooler
MLT

Taste Rating(out of 50): 35.0

Brewhouse Efficiency: 75.00

Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 9.19 gal Water for Brewing

Mash or Steep Grains			
<u>Ingredients for Mashing</u>			
Amount	Item	Type	% or IBU
13 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	88.14 %
1 lbs 8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	10.17 %
4.0 oz	Chocolate Malt (450.0 SRM)	Grain	1.69 %
<u>60 Minute Single Infusion, Full Body, Decoct for mash-out</u>			
Step Time	Name	Description	Step Temp
50 min	Mash In	Add 18.88 qt of water at 168.0 F	156.0 F
10 min	Step	Decoct 5.03 qt of mash and boil it	168.0 F
Sparge with 4.47 gal of 168.0 F water.			

Boil Wort			
Add water to achieve boil volume of 7.35 gal			
Estimated pre-boil gravity is 1.057			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	1.13 oz	Challenger [7.50 %] (60 min)	Hops
15 min	0.63 items	Whirlfloc Tablet (Boil 15.0 min)	Misc
10 min	0.63 tsp	Yeast Nutrient (Boil 10.0 min)	Misc

<u>Steep Aroma Hops</u>			
Amount	Item	Type	% or IBU
0.50 oz	Goldings, East Kent [5.00 %] (5 min) (Aroma Hop-Steep)	Hops	-

Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 6.25 gal			
<u>Ingredients for Fermentation</u>			
Amount	Item	Type	% or IBU
1 Pkgs	English Ale (White Labs #WLP002)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1.066 SG)			
Measure Actual Batch Volume _____ (Target: 6.25 gal)			

Fermentation	
5/10/2016	Primary fermentation (14 days at 68.0 F)
N/A	Secondary fermentation (0 days at 68.0 F)
N/A	Tertiary Fermentation (0 days at 68.0 F)
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1.021 SG)	
5/24/2016	Keg beer at 60.0 F at a pressure of 21.6 PSI
Age beer for 84.0 days at 52.0 F	
8/16/2016	Drink and enjoy!

Notes
Based on guidelines from "Designing Great Beers"

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