

Old Ale

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Type: All Grain

Batch Size: 6.25 gal

Boil Size: 7.35 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 5/10/2016

Brewer: Sean

Asst Brewer:

Equipment: My Keggle and 10 Gal Cooler
MLT

Brewhouse Efficiency: 75.00

Ingredients

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 %
1.13 oz	Challenger [7.50 %] (60 min)	Hops	29.3 IBU
0.50 oz	Goldings, East Kent [5.00 %] (5 min) (Aroma Hop-Steep)	Hops	-
0.63 items	Whirlfloc Tablet (Boil 15.0 min)	Misc	
0.63 tsp	Yeast Nutrient (Boil 10.0 min)	Misc	
1 Pkgs	English Ale (White Labs #WLP002)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.066 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.021 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 5.88 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 29.3 IBU

Calories: 43 cal/pint

Est Color: 16.7 SRM

Color:

Color

Mash Profile

Mash Name: 60 Minute Single
Infusion, Full Body, Decoct for
mash-out

Total Grain Weight: 14.75 lb

Sparge Water: 4.47 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

Tun Temperature: 72.0 F

Adjust Temp for Equipment:
FALSE

Mash PH: 5.4 PH

60 Minute Single Infusion, Full Body, Decoct for mash-out

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

Mash Notes: Single infusion with decoction (thin) at the end to get to mash out temp. Specify 50 minute Sacc rest, assuming at least 10 minutes to get decoction to boil.

Carbonation and Storage

Carbonation Type: Kegged
(Forced CO2) **Volumes of CO2:** 2.4

Pressure/Weight: 21.6 PSI **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F **Age for:** 84.0 days

Storage Temperature: 52.0 F

Notes

Based on guidelines from "Designing Great Beers"

Created with [BeerSmith](#)