

Theakston - Old Peculier (clone) - 5.6%

Old Ale

Author: Graham Wheeler

Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.6  
Colour : 36 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.057  
Final Gravity : 1.014

Fermentables (1.42 kg)

1.296 kg - Pale Malt, Maris Otter 5.9 EBC (91...  
70 g - Crystal Malt 118 EBC (4.9%)  
51 g - Chocolate Malt 1000 EBC (3.6%)

Hops (12.7 g)

90 min - 6.3 g - Challenger - 7.5% (25 IBU)  
90 min - 3 g - Fuggle - 4.5% (7 IBU)  
10 min - 3.4 g - East Kent Goldings (EKG) - 5...

Miscellaneous

Mash - 0.72 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.53 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.71 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.76 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.76 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.25 L  
Sparge Water : 5.89 L  
Boil Time : 90 min  
Total Water : 10.14 L



36 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

High fermentability  
72.1 °C - Strike Temp  
66 °C - 90 min - Temperature

Fermentation Profile

Ale  
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 52 Mg 9 Na 50 Cl 100 SO 75 HCO 67

SO/Cl ratio: 0.8  
Mash pH: 5.39  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume: