

Dublin Castle Ale (1574) - 4.5%

Historical Beer

Author: Susan Flavin - Beer and Brewing

Type: All Grain

IBU : 17 (Tinseth)
BU/GU : 0.38
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.044
Final Gravity : 1.010

Fermentables (1.39 kg)

768 g - Flaked Malted Oats 4 EBC (55.3%)
621 g - Bere Barley 3.9 EBC (44.7%)

Hops (17.6 g)

90 min - 17.6 g - Tolhurst - 1.7% (17 IBU)

Miscellaneous

Mash - 1.09 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.94 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.09 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.33 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.62 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Wyeast Labs British Cask Ale 1026

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

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.17 L
Sparge Water : 5.94 L
Boil Time : 90 min
Total Water : 10.11 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5
Mash pH: 5.4
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:

Recipe Notes

Target: ABV = 4.9%, IBU = 17, OG = 1.048, FG = 1.010.

<https://beerandbrewing.com/recipe-dublin-castle-ale-1574>

DIRECTIONS

Dublin Castle Ale (1574)



[www.brewfather.app](https://web.brewfather.app)

Recipe Notes

Mill the grains and mash at about 149°F (65°C) for about 60 minutes. Recirculate until the runnings are free of particles, then slowly run off into the kettle. Do a batch sparge: Add more hot mash water (about 158°F/70°C), mix, and rest 90 minutes, then recirculate and lauter again to get about 6 gallons (23 liters) total. Boil 90 minutes, adding hops according to the schedule. Allow to cool overnight to ambient temperature, then pitch the yeast. Pour into an upright wooden barrel and stir vigorously. Ferment at ambient temperatures (or around 70°F/21°C) until complete, about 5-7 days. Transfer to casks for storage and condition for 3 weeks before drinking.

BREWER'S NOTES

Malt: It's not clear what sort of oats they used at Dublin Castle; it could be worth experimenting with cooked (gelatinized) oats as well as oat malt. Bere was a six-row malt variety also used by whiskey distillers; a good substitute may be a six-row distiller's malt with high diastatic power (sometimes labeled HDP). Because of the high proportion of oats, using some rice hulls to aid the lauter is probably a good idea.

Hops: There are few Tolhurst plants left. USDA records of British-grown Tolhurst (collected in 1982) mention alpha acids of 2.2%, beta acids of 2.9%. The original Dublin Castle records mention Flemish hops; low-alpha Fuggles or Goldings should get you close.

Yeast: NCYC 1026 is a strain from the U.K. National Collection of Yeast Cultures collected from an unnamed British brewery. Go for an old-fashioned British strain, such as Wyeast 1026 British Cask Ale—the number may be a coincidence, or perhaps there is a connection.