

The Rare Barrel - Dark Ale - 7.6%

Alternative Grain Beer

Author: Jay Goodwin / beerandbrewing.com

Type: All Grain

IBU : 2 (Tinseth)
BU/GU : 0.02
Colour : 50 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.049
Original Gravity : 1.071
Final Gravity : 1.013

Fermentables (1.8 kg)

1.241 kg - Chateau Pilsen 2-Row 3.5 EBC (69.1%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
201 g - Wheat Malt 5.5 EBC (11.2%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
67 g - Aroma Malt 142 EBC (3.7%)
^ Brouwmaatje (NL) 051.045.3
67 g - Chocolate 800 EBC (3.7%)
^ Brouwmaatje (NL) BM-BL.051.026.3
67 g - Crystal Malt 150 EBC (3.7%)
^ The Malt Miller (UK) MAL-01-008
67 g - Flaked Oats 2 EBC (3.7%)
^ Brouwmaatje (NL) BM/BL.051.163.4/1
67 g - Spelt Malt 5 EBC (3.7%)
18 g - Chateau Black 1300 EBC (1%)

Hops (0.9 g)

60 min - 0.9 g - Strisslespalt - 4% (2 IBU)

Miscellaneous

Mash - 1.14 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 3.04 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.13 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.38 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.73 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

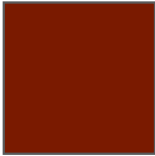
Yeast

0.3 pkg - Fermentis Safale American US-05
^ Brouwmaatje (NL) BM-BV.40719

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

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

Mash Water : 5.39 L
Sparge Water : 5.11 L
Boil Time : 90 min
Total Water : 10.5 L



50 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
68.7 °C - Strike Temp
63 °C - 90 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 131 SO 200 HCO 94

SO/Cl ratio: 1.5
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:

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Recipe Notes

Target: ABV = 6.5 %, IBU = 1, OG = 1.069, FG = 1.012.

YEAST OPTIONS

- Wyeast 3278 Belgian Lambic Blend
- Wyeast 3763 Roeselare Ale Blend
- White Labs WLP655 Belgian Sour Mix 1
- White Labs WLP665 Flemish Ale Blend

<https://beerandbrewing.com/the-rare-barrel-dark-ale-recipe/>

In addition to sharing The Rare Barrel's Golden Ale and Red Ale recipes, Jay Goodwin, cofounder and director of blending and brewing at The Rare Barrel in Berkeley, California, also shared with us this recipe for their Dark ale base beer, which is loosely based on the straight Oud Bruin style. We've scaled it to homebrew size. As this recipe is written, you can pitch any of the suggested mixed cultures into the primary fermentor and leave the beer to age from several months to a year or more.

An alternate approach is to ferment initially using a clean *Saccharomyces* strain such as Wyeast 1056, White Labs WLP001, or US-05, and then rack to secondary and add a strong mixed culture of *Brettanomyces*, *Lactobacillus*, and *Pediococcus*. If you use this alternate method, Jay recommends mashing at 155°F (68°C) for an hour to ensure that enough residual sugars remain for the mixed culture to consume during aging.

You can use any low alpha acid hops because only a small quantity is needed—just enough to achieve one IBU or so.