

Misery Loves Company - Old Ale - 7%

Old Ale

Author: Ian Reid

Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.46
Colour : 111 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.069
Final Gravity : 1.016

Fermentables (1.88 kg)

1.457 kg - Pale Malt Maris Otter Blend 5.7 EB...
155 g - 30 min - Steep - Black Malt 1375 EBC...
155 g - Light Crystal 150 170 EBC (8.3%)
112 g - 15 min - Boil - Treacle 197 EBC (6%)

Hops (17.9 g)

60 min - 10.4 g - Fuggle - 5% (23 IBU)
15 min - 7.5 g - Fuggle - 5% (8 IBU)

Miscellaneous

Mash - 0.67 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.35 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.66 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.7 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.71 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
15 min - Boil - 1.867 g - Irish Moss

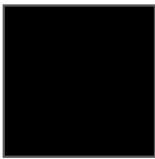
Yeast

0.6 pkg - CML Ale Yeast

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.84 L
Sparge Water : 4.59 L
Boil Time : 60 min
Total Water : 9.43 L



111 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
73.3 °C - Strike Temp
67 °C - 60 min - Temperature
75 °C - 10 min - Infusion

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: 5.38
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

Dark, malty and treacly