

## Theakston - Old Peculier (clone) v2 - 6.4%

### Old Ale

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 31 (Tinseth)  
BU/GU : 0.51  
Colour : 53 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.060  
Total Gravity : 1.060  
Final Gravity : 1.011

### Fermentables (1.4 kg)

1.097 kg - Pale Ale Malt 5.5 EBC (78.3%)  
^ The Malt Miller (UK) MAL-00-042  
132 g - 30 min - Boil - Brown Sugar, Light 15...  
112 g - Crystal Malt 150 EBC (8%)  
^ The Malt Miller (UK) MAL-01-008  
32 g - Roasted Barley 1300 EBC (2.3%)  
^ The Malt Miller (UK) MAL-02-007  
16 g - Black Malt 1340 EBC (1.1%)  
^ The Malt Miller (UK) MAL-02-008  
12 g - Bottling - Black Treacle 197 EBC (0.9%)  
^ Tjin's Toko, Eerste van der Helstraat 64, 1...

### Hops (14.9 g)

60 min - 9.5 g - Fuggle (Whole) - 5% (22 IBU)  
^ Worcester Hop Shop (UK)  
60 min - 2.7 g - Challenger (Whole) - 7% (9 IBU)  
^ The Malt Miller (UK) HOP-04-022

### Hop Stand

15 min hopstand @ 80 °C  
15 min - 2.7 g - Fuggle (Whole) - 5% (1 IBU)

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.25 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.64 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.68 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.68 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

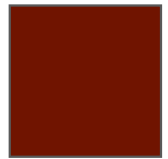
### Yeast

0.9 pkg - Wyeast Labs Irish Ale 1084

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

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

Mash Water : 3.77 L  
Sparge Water : 5.32 L  
Boil Time : 60 min  
Total Water : 9.09 L



53 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (90 min)  
71 °C - Strike Temp  
65 °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](http://www.ah.nl))  
Ca 52 Mg 9 Na 50 Cl 100 SO 75

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:

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## Recipe Notes

Target: IBU = 30, EBC = 120?, OG = 1.058.