

## Gales Prize Old Ale (1989) - 11.4%

### Old Ale

Author: George Gale's logbook

Type: All Grain

IBU : 50 (Tinseth)  
 BU/GU : 0.5  
 Colour : 25 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.056  
 Original Gravity : 1.100  
 Final Gravity : 1.013

### Fermentables (2.32 kg)

1.683 kg - Pale Whale - Pale Malt 6 EBC (72.6%)  
 ^ <https://paulsmalt.co.uk/product/pale-whale-...>  
 405 g - Sugar, Table (Sucrose) 2 EBC (17.5%)  
 ^ Albert Heijn (NL)  
 210 g - Torrefied Wheat 5 EBC (9.1%)  
 19 g - Black (Patent) Malt 985 EBC (0.8%)

### Hops (22.7 g)

60 min - 10.3 g - Fuggle (Whole) - 5% (20 IBU)  
 ^ Worcester Hop Shop (UK)  
 60 min - 10 g - Goldings - 5.6% (24 IBU)  
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)  
 60 min - 2.4 g - Challenger (Whole) - 7% (7 IBU)  
 ^ The Malt Miller (UK) HOP-04-022

### Miscellaneous

Mash - 0.69 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.42 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.68 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.72 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.73 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

1 pkg - brewery in house unknown 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 : 5.74 L  
 Sparge Water : 3.98 L  
 Boil Time : 60 min  
 Total Water : 9.72 L



25 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °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...](http://www.ah.nl...))  
 Ca 52 Mg 9 Na 50 Cl 100 SO 75

SO/Cl ratio: 0.8

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

Original logbook recipe states:

1.1 mt Peach  
 1.3 mt Pauls  
 27 kg Black malt  
 300 kg torr wheat

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## Recipe Notes

580 kg G.M.I. (sugar)

2.5 kg Chal '86

2.5 kg Chal '87

6.5 kg Gold '86

11.5 kg Gold '87

7.5 kg Fugg '86

7.5 kg Fugg '87

From the 1992 Real Ale Almanac:

OG 1.092, ABV 9%+, 53 IBU, 90 EBC

Maris Otter 88%, Black malt 2%, "Sugar" 10%

Fuggie for bittering and aroma, Goldings for aroma

Yeast is know to be the Wyeast 1332 or WLP041.