

Old Ale - 7.1%

Old Ale

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Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 0.63
 Colour : 32 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.069
 Total Gravity : 1.071
 Final Gravity : 1.017

Fermentables (1.65 kg)

1.038 kg - Pilsner 2-Row 3.9 EBC (62.8%)
 389 g - Munich Malt II 23 EBC (23.5%)
 ^ Brouwmaatje (NL) BM-BL.051.306.9/1kg
 140 g - 10 min - Boil - Sugar, Table (Sucrose...
 ^ Albert Heijn (NL)
 65 g - CaraMunich Type 2 120 EBC (3.9%)
 ^ The Malt Miller (UK) MAL-01-006
 21 g - Steep - Carafa Special II 1100 EBC (1.3%)
 ^ Brouwmaatje (NL) BM-BL.051.322.6/250
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (12 g)

60 min - 12 g - Aramis - 8.1% (45 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 - 0.67 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.71 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 - 0.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Mangrove Jack's Liberty Bell Ale M36
 ^ The Malt Miller (UK) YEA-02-015

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

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

Mash Water : 4.48 L
 Sparge Water : 4.83 L
 Boil Time : 60 min
 Total Water : 9.31 L



32 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 77.8 °C - Strike Temp
 71 °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 53 Mg 10 Na 51 Cl 102 SO 76

SO/Cl ratio: 0.8

Mash pH: 5.36

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 = 7.2 %, IBU = 45, OG = 1.071, FG = 1.018.