

#118 Old Ale

Old Ale (19 A)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,33 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 23 Feb 2018
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2,00 kg	DMG Pilsner (4,0 EBC)	Grain	1	36,8 %
1,60 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	2	29,4 %
0,50 kg	Honey Malt (49,3 EBC)	Grain	3	9,2 %
0,50 kg	Special Roast (98,5 EBC)	Grain	4	9,2 %
0,40 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	5	7,4 %
0,33 kg	Carared (Weyermann) (47,3 EBC)	Grain	6	6,2 %
0,05 kg	Black (Patent) Malt (985,0 EBC)	Grain	7	0,9 %
0,05 kg	Peat Smoked Malt (5,5 EBC)	Grain	8	0,9 %
8,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	9	13,6 IBUs
30,00 g	Prima Donna [5,00 %] - Boil 30,0 min	Hop	10	12,3 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	11	-
40,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	12	4,8 IBUs
1,0 pkg	Real Ale (Cross My Loof #)	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,067 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 6,5 %
Bitterness: 30,8 IBUs
Est Color: 32,8 EBC

Measured Original Gravity: 1,071 SG
Measured Final Gravity: 1,018 SG
Actual Alcohol by Vol: 7,0 %
Calories: 683,1 kcal/l

Mash Profile

Mash Name: Decoction Mash, Single
Sparge Water: 11,31 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,52
Measured Mash PH: 5,20

Total Grain Weight: 5,43 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 19,47 l of water at 52,9 C	50,0 C	35 min
Saccharification	Decoct 8,18 l of mash and boil it	67,8 C	45 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 11,31 l water at 75,6 C

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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