

#19: Old Winter Ale (Old Ale)

Chris Swingley (2-Aug-2003)

An old ale style, brewed in anticipation of a snowy winter.

Recipe (for 5 gallons final volume)

- 15.0 pounds (83%) American 2-row
- 3.0 pounds (17%) American Crystal 40L
- 1.0 ounce Kent Goldings whole hops, 5.7% AA (first wort hop)
- 2.0 ounces Kent Goldings whole hops, 5.7% AA (60 minutes)
- 1.0 ounce Kent Goldings whole hops, 5.7% AA (10 minutes)

White Labs WLP002, English Ale Yeast, pitched at 70°F

Starter: 900 mL water, 2.5 ounces DME, 1.5 t yeast nutrient, pitched at 75 F

Water

- Pioneer Wells water

Mash

- 16.5 quarts water @ 180°F, grist ratio of 0.9 quarts:pound @ 156°F (Held 60 minutes)

Sparge

- 7.1 quarts water @ 196°F, drain
- 14 quarts water @ 168°F, drain

Boil

- Boiled 7.0 gallons for 75 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 8 days, 66°F
- Secondary: glass, 20 days, 65°F

Packaging

- Bottled with 104 grams dextrose
- Ready to drink on 13-Sep-2003

Properties

Starting Gravity: 1.070	Final Gravity: 1.022
Original Extract: 17.0°Plato	Apparent Extract: 5.6°Plato
Alcohol: 6.3% by volume	Alcohol: 4.9% by weight
Apparent Attenuation: 67.1%	Mash Efficiency: 57%
Bitterness: 41 IBU	Color: 14°SRM

Tasting Notes

- Fantastic, rich old ale. Very malty, dark copper color, nice balance between bitterness and sweetness.
- Even after seven months, still tastes great.