

# Old Ale (AG)

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Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

## RECIPE STATS

**Est. SG:** 1.068

**Est. FG:** 1.010

**IBU:** 38

**SRM:** 22

**ABV:** 7%

## INGREDIENTS

11 lbs Maris Otter

12 oz Crystal 45 Malt

4 oz Special Roast Malt

3 oz Black Patent

1 lb D-90 Candi Syrup

3 oz Fuggle Hops

London Ale (Wyeast 1028) or Safale British Ale (S-04) or Omega Hothead Ale (OYL-057)

## MASH SCHEDULE

Heat 4 gallons of water to 159°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 152°F. Sparge with 4 gallons of 168°F water, or finish the mash as you like.

PLEASE NOTE: These instructions are deliberately simple. We figure most all-grain brewers know what they are doing! Feel free to adjust the mash schedule as you wish.

## HOP ADDITIONS

2 oz Fuggle @ 60 min

1 oz Fuggle @ 10 min

## FERMENTATION

Chill wort to 70-80°F (if you are adding chilled top up water, continue chilling to 68°F otherwise), transfer to a fermenter, use top up water to get to 5 gallons of wort and pitch yeast. Ferment at 65-68 °F.