

Old Ale (EX)

RECIPE STATS

Est. SG: 1.068

Est. FG: 1.010

IBU: 38

SRM: 22

ABV: 7%

INGREDIENTS

4.75 lbs Golden Light LME

3 lbs Golden Light DME

1 lb 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)

BREW

Heat 3-4 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag and add ¼ to ½ of your liquid extract. Congratulations! you've made wort.

Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Stir in the rest of the liquid and dry extract. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons and pitch yeast.

HOPPING SCHEDULE

2 oz Fuggle Hops @ 60 minutes

1 oz Fuggle Hops @ 10 minutes

FERMENTATION GUIDELINES

Chill your wort to 63°F and pitch yeast. Ferment at 66°F, increasing your fermentation temperature to 70°F during the final few days of fermentation. Fermentation is complete once your gravity has dropped and remained near the estimated FG for a few days straight.

Once final gravity is reached, cold crash your beer and transfer to a keg, bottles or a secondary fermenter.

BREWDAY NOTES