

35 for 35



Category: 17 - Strong British Ale
Subcategory: B - Old Ale

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Kettle Volume: 13.0 gal @ 212 °F (1.080)	Efficiency: 82%
Boil Duration: 1 h	Attenuation: 75.0%
Evaporation: 0.75 gal	
Water Volume Added: 0.0 gal	
Final Volume: 11.76 gal @ 68 °F (1.085)	

Ingredients:

1.1 tsp Irish Moss - added during boil, boiled 5 m
1.1 tsp Wyeast Nutrient - added during boil, boiled 5 m
33.5 lb (95.7%) Northwest Pale Ale Malt; Great Western - added during mash
.5 lb (1.4%) Caramel Malt 60L; Briess - added during mash
.5 lb (1.4%) Caramel Malt 120L; Briess - added during mash
.5 lb (1.4%) Black Barley; Briess - added during mash

Style:

Recipe	Guideline	
Original Gravity: 1.085	1.055 - 1.088	
Terminal Gravity: 1.021	1.015 - 1.022	
Color: 19.0 SRM	10.0 - 22.0	
Alcohol: 8.39%	5.5% - 9.0%	
Bitterness: 0.0	30.0 - 60.0	

Analysis:

Efficiency: 82%
Kettle Gravity: 1.080
Original Gravity: 1.085

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.4%	Alcohol: 23.64 g	163.13 kcal
Terminal Extract: 1.021	1.033	Carbs: 29.55 g	112.29 kcal
		Protein: 2.07 g	8.27 kcal
% Alcohol: 8.39% ABV	6.52% ABW		Total: 283.7 kcal