

#34: Old Alexi (Old Ale)

CHRIS SWINGLEY (5-SEP-2004)

Named after our cat Alexi. Recipe modified from a Terry Foster old ale recipe from BYO, September 2004. I'm planning on using this batch as the progenitor of a Solera ale, named and described by Jeff Renner in a January 2002 Zymurgy article and on the HBD. I'll drain half to three-quarters of the keg and then top off the remainder with a new batch. As the beer ages, it should develop some true old ale character. As tribute to a great cat, Old Alexi will always be with us.

Recipe (for 5 gallons final volume)

12 pounds	(80%)	Crisp Maris Otter Pale Malt
1 pound	(7%)	American Munich 10L
1 pound	(7%)	American Munich 30L
1 pound	(6%)	American Crystal 60L
2½ ounces		U.S. Willamette whole hops, 4.5% AA (60 minutes)
1½ ounces		U.S. Willamette whole hops, 4.5% AA (1 minute)
¼ teaspoon		Irish Moss (15 minutes)
2 gallons		Gone Awry IPA (10 months)
2 gallons		Dogyard XXX Ale (14 months)
2 gallons		Devil Dog Rye IPA (19 months)
2 gallons		Hop Bitters (24 months)

White Labs WLP033 Klassic Ale Yeast, pitched at 68°F

Starter: 3 quart starter, built up from tube (tube, 1 pint, 3 quarts), cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching, again three hours later

Water

- Fairbanks city water
- 39.8 quarts water treated with:
 - 1 Campden tablet
- 18 quarts mash water treated with:
 - 2.0 grams Gypsum
 - 1.2 ml 88% Lactic Acid
- 21.8 quarts sparge water treated with:
 - 3.0 ml 88% Lactic Acid

Mash

- 18.0 quarts water @ 168°F, grist ratio of 1.2 quarts:pound @ 155°F (Held 90 minutes)

Sparge

- 6½ quarts water @ 210°F, drain
- 15.3 quarts water @ 168°F, drain

Boil

- Boiled 8.0 gallons for 85 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 9 days, 65°F. temperature from 63–66 degrees. 1.019 at transfer to secondary
- Secondary: glass, 11 days, 64°F

Packaging

- Kegged with 81 grams dextrose
- Conditioned for 12 weeks
- Ready to drink on 19-Dec-2004

Properties

Starting Gravity: 1.073	Final Gravity: 1.018
Original Extract: 17.7°Plato	Apparent Extract: 4.6°Plato
	Real Extract: 7.1°Plato
Alcohol: 7.2% by volume	Alcohol: 5.7% by weight
Apparent Attenuation: 74.2%	Mash Efficiency: 74%
Bitterness: 35 IBU	Color: 14°SRM
BU:SG: 0.48	BV: 1.01

Tasting Notes

- 24-Mar-2005 (29 weeks) – Awesome beer. Malty, sweet, slightly bitter finish. Rich fruity overtones.