

#90: Old Alexi Stock Ale (Old Ale)

CHRIS SWINGLEY (9-SEP-2012)

An old ale which will be racked onto the dregs of the Old Alexi that was originally brewed in 2004 and has been restocked several times over the years.

RECIPE (for 5 gallons final volume)

- 8 pounds (53%) Crisp Maris Otter Pale Malt (gap 0.9 mm, wetted)
- 5 pounds (33%) Gambrinus Organic Pale Malt
- 1 pound (7%) Munich Malt
- 8 ounces (3%) Breiss Carmel Malt (80L)
- 8 ounces (3%) Flaked Barley
- 1 ounce Chinook whole hops, 13% AA (first wort hop)
- 1 ounce Willamette whole hops, 5% AA (60 minutes)
- 1 ounce Willamette whole hops, 5% AA (15 minutes)

Wyeast 1084 Irish Ale Yeast, pitched at 68°F

Starter: Pitched onto yeast cake from previous recipe (Piper's)

Aeration: Drill aerator for two minutes after pitching

WATER

- + Fairbanks city water
- + 40 quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- + 20 quarts mash water treated with:
 - 2 ml 88% Lactic Acid
 - 1 tablespoon 5.2 pH Stabilizer

MASH

- + 20 quarts water @ 164°F, grist ratio of 1¼ quarts:pound @ 150°F (Held 90 minutes). Temperature range: 150–g<2>48 F.

SPARGE

- + 8½ quarts water @ 210°F, drain
- + 11½ quarts water @ 168°F, drain

BOIL

- + Boiled 8.0 gallons for 120 minutes to yield 5½ gallons wort
- + Gravity 1.047 at start of boil

FERMENTATION

- + Primary: bucket, 7 days, 66°F. Temperature range 68–g<2>0 F
- + Secondary: keg, 14 days, 65°F

PACKAGING

- + Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- + Conditioned for 8 weeks
- + ready to drink on 4-feb-2010

PROPERTIES

Starting Gravity: 1.077
Original Extract: 18.7°Plato

Alcohol: 7.5% by volume
Apparent Attenuation: 72.7%
Bitterness: 42 IBU
BU:SG: 0.55

Final Gravity: 1.020
Apparent Extract: 5.1°Plato
Real Extract: 7.7°Plato
Alcohol: 5.9% by weight
Mash Efficiency: 74%
Color: 20°SRM
BV: 1.12

TASTING NOTES