

#102: Old Alexi (Old Ale)
CHRIS SWINGLEY (29-OCTOBER-2016)

Named for our cat Alexi, who died in 2003.

RECIPE (for 5 gallons final volume)

- 6 pounds (37%) Briess 6-Row Malt (gap 0.7 mm)
- 6 pounds (37%) Crisp Maris Otter Pale Malt
- 1 pounds (6%) Wheat Malt
- 1 pound (6%) Rye Malt
- 1 pound (6%) Crystal 40L
- 1 pound (6%) Crystal 80L
- 1 ounce Golding pellet hops, 4.3% AA (first wort hop)
- 2 ounce Northern Brewer pellet hops, 7.3% AA (60 minutes)
- 1 ounce Golding pellet hops, 4.3% AA (1 minute)
- 10 drops Five Star Defoamer 105 (90 minutes)

Safale US-05 dry yeast, pitched at 64°F

Safale S-04 dry yeast, pitched at 64°F

Starter: Started 30 minutes ahead in ¼ cup of 80°F water.

Aeration: Drill aerator for two minutes after pitching

WATER

- * Fairbanks city water
- * 40¼ quarts water treated with:
 - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- * 19½ quarts mash water treated with:
 - 7 grams Gypsum
 - 1 ml 88% lactic acid
- * 16¼ quarts sparge water treated with:
 - 3 ml 88% lactic acid

MASH

- * 24 quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 153°F (Held 90 minutes). Strike water at 173°F, temperature range 154—151°F.

SPARGE

- * 10 quarts water @ 210°F, drain
- * 6¼ quarts water @ 168°F, drain

BOIL

- * Boiled 8 gallons for 90 minutes to yield 5½ gallons wort

FERMENTATION

- * Primary: bucket, 7 days, 63°F. Temperature peaked at 68°F.
- * Secondary: keg, 7 days, 66°F. 1.010 at transfer.

PACKAGING

- * Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- * Conditioned for 4 weeks
- * ready to drink on 10-dec-2016

PROPERTIES

Starting Gravity: 1.070	Final Gravity: 1.016
Original Extract: 17.1°Plato	Apparent Extract: 4.1°Plato
	Real Extract: 6.6°Plato
Alcohol: 7.1% by volume	Alcohol: 5.6% by weight
Apparent Attenuation: 76.1%	Mash Efficiency: 67%
Bitterness: 51 IBU	Color: 16°SRM
BU:SG: 0.73	BV: 1.59