

Voss Old Ale #1 - 8 Aug 2020

Voss Old Ale - 8.1%

Old Ale

Brewer: Matt
Author: Matt

Type: All Grain

IBU : 49 (Tinseth)
Color : 53 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047
Original Gravity : 1.080
Final Gravity : 1.018

Fermentables (1.27 kg)

777 g - 60 min - Mash - Maris Otter 7.9 EBC (...
322 g - 60 min - Mash - Munich I 14 EBC (25.3%)
90 g - 25 min - Boil - Treacle 197 EBC (7.1%)
62 g - 60 min - Mash - Crystal DRC 300 EBC (4...
20 g - 60 min - Mash - Chocolate 1240 EBC (1.6%)

Hops (21 g)

60 min - 4 g - Challenger - 7.5% (17 IBU)
60 min - 3.5 g - Bramling Cross - 6% (12 IBU)
30 min - 3.5 g - Bramling Cross - 6% (9 IBU)
10 min - 10 g - East Kent Goldings (EKG) - 5%...

Miscellaneous

15 min - Boil - 0.2 items - Protafloc

Yeast

0.5 pkg - Lallemend (LalBrew) Voss Kveik

1 gal US v1

Batch Size : 3.8 L
Boil Size : 7.49 L
Post-Boil V.: 4.74 L

Mash Water : 3.54 L
Sparge Water: 4.78 L @ 75 °C
Boil Time : 60 min
HLT Water : 5 L
Total Water : 8.54 L

Brewhouse Efficiency: 75.9%
Mash Efficiency : 90.9%

Mash Profile

High fermentability plus mash out
65 °C - 60 min - Temperature
75 °C - 2 min - Mash Out

Fermentation Profile

Ale
35 °C - 2 days - Primary
25 °C - 12 days - Primary

Measurements

Mash pH: 5.3

Boil Volume: 7.2

Pre-Boil Gravity: 1.028

Post-Boil Kettle Volume: 5

Original Gravity: 1.055

Fermenter Top-Up:

Fermenter Volume: 3.8

Final Gravity:

Bottling Volume:

Recipe Notes

Hydrometer temperature adjustments:

Pre boil - 1.026 @ 69C

OG - 1.045 @ 90C



53 EBC