

## Old Peculiar - 5.5%

### British Strong Ale

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Type: All Grain

IBU : 35 (Tinseth)  
Colour : 50 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.047  
Original Gravity : 1.055  
Final Gravity : 1.013

### Fermentables (4.6 kg)

4.21 kg - Maris Otter 6 EBC (91.5%)  
230 g - Crystal Extra Dark 475 EBC (5%)  
^ 19.12.20 8kgs Brew Store  
160 g - Chocolate Malt 985 EBC (3.5%)

### Hops (53 g)

90 min - 26.5 g - Challenger - 7.5% (25 IBU)  
90 min - 13.2 g - Fuggles - 4.5% (7 IBU)  
10 min - 13.3 g - East Kent Goldings (EKG) -...

### Miscellaneous

15 min - Boil - 0.3 items - Protafloc  
Primary - 14 g - Yeast Nutrients

### Brew Devil

Batch Size : 19 L  
Boil Size : 24.33 L  
Post-Boil Vol : 20.83 L

Mash Water : 21.8 L  
Sparge Water : 6.16 L  
Sparge Water Temp : 80 °C  
Boil Time : 60 min  
Total Water : 27.96 L

Brewhouse Efficiency: 75.4%  
Mash Efficiency: 79.4%

### Mash Profile

Two Step Mash  
65 °C - 60 min - First Step  
68 °C - 30 min - Second Step  
80 °C - 15 min - Sparge

### Fermentation Profile

Fermentation for Kegs  
20 °C - null PSI - 0 days - Aerate for 30 mins  
18 °C - null PSI - 7 days - Fermenting  
5 °C - null PSI - 35 days - Conditioning in Bu...  
5 °C - 12 PSI - 14 days - Carbonation

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



50 EBC