

RECIPE:

Sour Cherry, Sherry Barreled Oat Old Ale

Notes: Quite a strange beer but it works fantastically well, I must have had my 'craft' on that day!

Style: Old Ale

Type: All Grain

SPEC:

Boil Size: 25.80 l

Post Boil Volume: 23.75 l

Batch Size (fermenter): 20.00 l

Bottling Volume: 18.49 l

Estimated OG: 1.070 SG

Estimated Color: 17.6 EBC

Estimated IBU: 54.7 IBUs

Brewhouse Efficiency: 70.00 %

Est Mash Efficiency: 79.9 %

Boil Time: 60 Minutes

INGREDIENTS:

Amt	Name	Type	%/IBU
5.51 kg	Pale Malt, Marris Otter (Thomas Fawcett)	Grain	85.8 %
0.37 kg	Oats, Malted (Thomas Fawcett) (3.9 EBC)	Grain	5.7 %
0.27 kg	Munich Malt -10L (19.7 EBC)	Grain	4.3%
0.27 kg	Caramunich II (Weyermann) (124.1 EBC)	Grain	4.2%
19.00 g	Herkules [17.60 %] - First Wort 60.0 min	Hop	49.9 IBUs
50.00 g	Crystal [3.50 %] - Boil 0 min	Hop	4.8 IBUs

MASH SCHEDULE:

Mash Schedule: Temperature Mash, 1 Step, Medium Body

Total Grain Weight: 6.42 kg

Name	Description	Step Temp	Step Time
Saccharification	Add 16.74 l of water at 74.0 C	66.7 C	60 min
Mash Out	Heat to 75.6 C over 10 min	75.6 C	10 min

Sparge: Fly sparge with 16.72 l of water at 75.6 C

Fermented with M79 at 20C, 900g dried morello cherries added, 75g sherry barrel chips added

If you have any questions or need some brewing advice get in touch; or subscribe to keep updated on Port 66, craft brewing and homebrew.



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