

Old Jubilation Clone

Old Ale


Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.41 gal
Boil Time: 60 min
Taste Rating(out of 50): 30.0
Taste Notes:

Date: 11/26/2014
Brewer: Avery Brewing Co.
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)
Brewhouse Efficiency: 72.00

Ingredients

Amount	Item	Type	% or IBU
12.50 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	87.11 %
0.75 lb	Special Roast (50.0 SRM)	Grain	5.23 %
0.75 lb	Victory Malt (25.0 SRM)	Grain	5.23 %
0.25 lb	Chocolate Malt (350.0 SRM)	Grain	1.74 %
0.10 lb	Black (Patent) Malt (500.0 SRM)	Grain	0.70 %
0.34 oz	Bullion [7.60 %] (60 min)	Hops	7.9 IBU
0.52 oz	Bullion [7.60 %] (30 min)	Hops	9.3 IBU
1.00 oz	Bullion [7.60 %] (0 min) (Aroma Hop-Steep)	Hops	-
1 Pkgs	California Ale (White Labs #WLP001)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.074 SG **Measured Original Gravity:** 1.046 SG
Est Final Gravity: 1.016 SG **Measured Final Gravity:** 1.010 SG
Estimated Alcohol by Vol: 7.52 % **Actual Alcohol by Vol:** 4.69 %
Bitterness: 17.1 IBU **Calories:** 202 cal/pint
Est Color: 19.9 SRM **Color:** 

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 3.90 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 14.35 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Medium Body, Batch Sparge

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 17.94 qt of water at 167.0 F	152.0 F

Mash Notes: Simple single infusion mash for use with most modern well

modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.3
Pressure/Weight: 3.9 oz **Carbonation Used:** Corn Sugar
Keg/Bottling Temperature: 70.0 F **Age for:** 30.0 days
Storage Temperature: 65.0 F

Notes

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