

## #88: Epoch Ice Storm Old Ale (Old Ale)

CHRIS SWINGLEY (26-NOV-2010)

We had a historical rain event this November where almost an inch of rain fell in the Fairbanks area. The only other time so much rain fell during a Fairbanks winter was 1937. As such, this beer is named after that event.

### Recipe (for 5 gallons final volume)

6 pounds	(38%)	Gambrinus Organic Pale Malt (gap 0.9 mm)
6 pounds	(38%)	Crisp Maris Otter Pale Malt
1 pound	(6%)	Breiss Rye Malt
1 pound	(6%)	Breiss Vienna Malt
1 pound	(6%)	Breiss Carmel Malt (40L)
8 ounces	(3%)	Breiss Carmel Malt (60L)
2 ounces	(1%)	Breiss Chocolate Malt
1½ ounces		Palisades whole hops, 8.1% AA (first wort hop)
1½ ounces		Palisades whole hops, 8.1% AA (60 minutes)
1½ ounces		U.S. Fuggle whole hops, 4.1% AA (5 minutes)

Wyeast 1764 Rogue Pacman Yeast, pitched at 64°F

Starter: Pitched onto yeast cake from previous recipe (Piper's)

Aeration: Drill aerator for two minutes after pitching

### Water

- Fairbanks city water
- 40 quarts water treated with:
  - 1 Campden tablet. Removes chlorine ion and chloramine, reduces oxidation
- 20 quarts mash water treated with:
  - 2 ml 88% Lactic Acid

### Mash

- 20 quarts water @ 165°F, grist ratio of 1¼ quarts:pound @ 152°F (Held 90 minutes)

### Sparge

- 8½ quarts water @ 210°F, drain
- 11½ quarts water @ 168°F, drain

### Boil

- Boiled 8.0 gallons for 90 minutes to yield 5½ gallons wort

### Fermentation

- Primary: bucket, 7 days, 66°F. Temperature range 68–70 F
- Secondary: keg, 14 days, 65°F

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 8 weeks
- ready to drink on 4-feb-2010

## Properties

Starting Gravity: 1.081  
Original Extract: 19.6°Plato

Alcohol: 8.1% by volume  
Apparent Attenuation: 74.0%  
Bitterness: 66 IBU  
BU:SG: 0.81

Final Gravity: 1.020  
Apparent Extract: 5.1°Plato  
Real Extract: 7.9°Plato  
Alcohol: 6.3% by weight  
Mash Efficiency: 70%  
Color: 16°SRM  
BV: 1.71

## Tasting Notes