

POOR RICHARDS ALE - ALL-GRAIN RECIPE

Big Brew 2006

For 5 gallons using a 6.5-gallon boil.

O.G.: 1.068

F.G.: 1.018

IBU: 26.9

SRM: 18.8

BU/GU Ratio: 0.39

Fermentables

6.75 lbs. Maris Otter ("Low Malt") (53%)

2.75 lbs. Flaked Corn (22%)

1.75 lbs. Biscuit ("High Malt") (14%)

1.0 lbs. Special Roast ("High Malt") (8%)

2.0 oz. Black Patent ("High Malt") (1%)

4.0 oz. Dark Molasses (2%) → 15 minutes before the end of boil (**Not included**)

Hops

5 HBU Pack, 60 minutes

1 oz. Kent Golding, (5.0% AA), 30 minutes

Yeast

English - White Labs WLP002 or Wyeast 1968

Scottish - White Labs WLP 028 or Wyeast 1728

For historical accuracy, no fining agents should be used; however, if you just can't help yourself, use 1 tsp. Irish moss.

Process

Mash at 154° F for 45 minutes or until complete conversion. Boil 90 minutes, adding the hops at 60, 45, and 30 minutes per the schedule. Add the dark molasses at 15 minutes to the end of the boil. Cool the wort to 68° F and transfer it to a fermenter. Take a gravity reading and then pitch the yeast and aerate well.

Carbonation

Force carbonate similar to an Olde Ale or Strong Scottish Ale (1.9 - 2.2 volumes of CO₂). or

Bottle condition using 5 oz of corn sugar.