



OLD ALE

# Background

AKA Stock Ale: Aged to add complexity & sometimes soured



Originally blended with milder ales to add character



Similar to winter warmers



Reminiscent of barleywines



# Beer Judge Certification Program (BJCP) - 19A Old Ale



**Malty**



**Nutty**



**Caramelly**



**"Molassesy"**



**Aroma:** Malty sweet with fruity esters. Alcohol and Oxidative Notes Acceptable

**Appearance:** Light Amber to very dark-reddish brown

**Mouthfeel:** Medium to full, chewy body. Longer aged old ales may be lighter in body to to higher attenuation.

# Attributes and Ingredients

## Stats

OG: 1.060 - 1.090

FG: 1.015 - 1.022

ABV: 6 - 9%

IBUs: 30 - 60

SRM: 10 - 22

## Base Malt

English Pale

## Specialty Malt

Some Carmel

Small amounts Chocolate, Black

## Adjuncts

Molasses

Black Treacle

Invert Sugar

Dark Sugar

Maize

Flaked Barley

Wheat

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## London Ale

**Crisp, Slightly Fruity**

## English Ale

**Malty, Sweet**

# Recipe

Ingredients				
Amt	Name	Type	#	%/IBU
25 lbs 8.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	87.6 %
1 lbs 12.2 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	2	6.0 %
12.2 oz	Wheat, Torrified (1.7 SRM)	Grain	3	2.6 %
5.1 oz	Chocolate Malt (450.0 SRM)	Grain	4	1.1 %
12.2 oz	Treacle (100.0 SRM)	Extract	5	2.6 %
2.74 oz	Goldings, East Kent [5.20 %] - Boil 60.0 min	Hop	6	20.6 IBUs
2.00 tsp	Irish Moss (Boil 15.0 mins)	Fining	7	-
1.83 oz	Goldings, East Kent [5.20 %] - Boil 15.0 min	Hop	8	6.8 IBUs
0.50 oz	Fuggles [4.00 %] - Boil 0.0 min	Hop	9	0.0 IBUs
2.0 pkg	English Ale (White Labs #WLP002) [35.49 ml]	Yeast	10	-
2.0 pkg	London Ale Yeast (Wyeast Labs #1028) [124.21 ml]	Yeast	11	-
1.00 oz	Goldings, East Kent [5.20 %] - Dry Hop 21.0 Days	Hop	12	0.0 IBUs

## 10 Gallon Recipe

- Mash in at high temperature for fuller body (~156)
- Use English hops. No need to overdo it since you'll be aging the beer.
- Use oak chips if you don't have a barrel to age in.
- For a little sour, inoculate with a little lactic bacteria.

# Commercial Examples

Theakston



Old Peculier

Founders



Old Curmudgeon

Harviestoun



Old Engine Oil

Fuller's



Vintage Ale

Gale's



Prize Old Ale

# RECAP

Aged to add complexity

Initially Intended to blend with milder ales

Some oxidation is acceptable

Malty, Nutty, Caramelly, Molassesey,  
with fruity notes

Similar to winter warmers &  
reminiscent of barleywines

# THE END





# REFERENCES

**ALLABOUTBEER.COM:** [HTTP://ALLABOUTBEER.COM/ARTICLE/OLD-ALE/](http://allaboutbeer.com/article/old-ale/)

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**BEERSMITH.COM:** [HTTP://BEERSMITH.COM/BLOG/2011/03/31/OLD-ALE-RECIPES-STOCK-ALE-AND-WINTER-WARMERS/](http://beersmith.com/blog/2011/03/31/old-ale-recipes-stock-ale-and-winter-warmers/)