

OLDE LUDDITE ENGLISH STRONG ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Olde Luddy is a tawny, malty strong ale in the English tradition. If you like English ESBs or barley wines, you'll love this strong ale, situated midway between the two with some of the characteristics of each: warming, rich, dark in color and full on the palate, showing an herbal/flowery nose from late hopping with English varieties. With its hefty, malty body and flavors of chocolate, toffee, dried figs, and floral hops, a beer like Olde Luddite keeps the cold and damp at bay whether you're in Bristol or Bemidji.

O.G: 1.064 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9.5 lbs. English Maris Otter
- 0.5 lbs. English Dark Crystal
- 0.25 lbs. English Medium Crystal
- 0.25 lbs. Fawcett Pale Chocolate Malt

BOIL ADDITIONS & TIMES

- 1 lbs. Corn Sugar (60 min)
- 2 oz. UK Kent Goldings (60 min)
- 1 oz. UK Kent Goldings (20 min)
- 1 oz. Styrian Goldings (Celeia) (0 min)

YEAST

- DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast.
Optimum temp: 64-75° F.

- LIQUID YEAST OPTION:

Wyeast 1968 London ESB Yeast.
Apparent attenuation: 67-71%. Flocculation:
high. Optimum temp: 64-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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