



Winter Warmers

Stock Ale, & Old Ale



Overall Impression

- An ale of moderate to significant alcoholic strength though not as strong or rich as a Barleywine.
- Often tilted toward a malty balance .



Aroma

- Malty sweet with fruity esters.
- Often has a complex blend of dark dried fruit, nutty, toffee, caramel, molasses/ treacle aromas.
- May exhibit some sherry-like aroma from extended ageing



Flavor

- High malt flavor complexity; nutty, caramelly , molasses-like.
- Extended ageing may impart a sherry or port-like flavor
- May have a chocolate or light roast character but never prominent.



Mouthfeel

- Medium to full body. Older examples may have less body from ageing.
- Should exhibit some warm alcohol but never “hot”.
- Low to moderate carbonation.



Characteristics

- Strength and character vary widely but the dominant character is an impression of age.
- This could manifest itself as sherrylike, light acidity, Brett, leather, vinous qualities, etc



Old Ale history

- An aged ale used as “ stock “ ale for blending or enjoyed full strength.
- Two types are available from Britain today weaker draught versions of 4-5% and stronger versions of 6-8 %.



Vital Statistics

- IBU's : 30-60
- SRM : 10-22
- O.G. : 10.055-10.088
- F.G. : 1.015-10.022
- ABV : 5.5-9.0%



Recipe Formulation

- Quality British base malt such as Marris Otter or Golden Promise
- Fairly attenuative, ester producing yeast such as Wyeast 1028, 1968 or White Labs WLP013 or 002 or Safale Nottingham dry yeast.
- Minimal character malts. The base malt be the key player along with yeast and cellaring character. Medium SRM caramel malt and possibly chocolate or black in small amounts.



The Secret Ingredient

- Sugar addition: This could be molasses, treacle, piloncillo, demerarra, palm sugar, muscovado , brown sugar or other dark, un-refined sugars. Very important for flavor enhancement, fermentability and lightening body. Up to 5% of grist



Recipe for reference modify for personal preferences

- Ingredients :
- 17.0 lb (87.7%) Maris Otter; Crisp - added during mash
- 6.0 oz (1.9%) Crystal 120; Crisp - added during mash
- 1.0 lb (5.2%) Crystal Malt 80°L - added during mash
- 1.0 lb (5.2%) Dark Muscovado Sugar - added during boil
- 3.0 oz (75.0%) East Kent Goldings (5.3%) - added during boil, boiled 60 m
- 1.0 oz (25.0%) East Kent Goldings (5.3%) - added during boil, boiled 15 m
- 1.0 ea White Labs WLP002 English Ale



Process

- Mash in at 152° F for 1 hour 1.5 qt. H2O per 3 of grist
- Sparge with 168° water to collect 8 gallons
- Boil 30 minutes, add bittering hops and boil additional 60 min
- Dissolve sugar in ½ gallon wort and add back to boil 30 min before flameout. Boil until you have 5.5- 6 gallons wort.
- Chill to 68°, transfer to fermenter and pitch yeast starter.
- Ferment until activity ceases, transfer to secondary and cellar for extended period, bottle or keg and enjoy.