



Winning Recipes from the Sjporr Challenge!

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Special Recipe

“Peculiar One”

English Old Ale

by and in memory of Paul Wicksteed

Paul Wicksteed love Old Peculier by T & R Theakston Ltd. He was trying to come up with a good clone. Sjporr helped him on that journey, resulting in Paul’s own version called Pecluliar One. This recipe, along with Supercharger, is one of the Paul Wicksteed memorial brew day recipes that has been made by brewers around the world. Enjoy this legacy beer recipe!

INGREDIENTS

for 6.6 Gallons US (25 L)

MALTS

- 6.60 lbs. Pale Malt (2 Row) UK (5.9 EBC) – 56.4%
- 1.50 lbs. Caramel/Crystal Malt – 60L (118.2 EBC) – 13%
- 1.15 lbs. Chocolate Malt (689.5 EBC) – 9.8%
- 0.50 lbs. Light Dry Extract (15.8 EBC) – 9.4%
- 0.50 lbs. Wheat, Torrified (15.8 EBC) – 0.9%
- 0.50 lbs. Candi Sugar, Dark (541.8 EBC) – 9.4%
- 0.50 lbs. Molasses (157.6 EBC) – 0.9%

HOPS

- 0.80 oz. Northern Brewer [8.5%] @ 90 min
- 0.60 oz. Northern Brewer [8.5%] @ 20 min
- 0.55 oz. Northern Brewer [8.5%] @ 2 min

YEAST

Irish Ale – Wyeast Labs #1084

SPECIFICATIONS

Original Gravity: 1.049

Final Gravity: 1.099

ABV: 5.3%

IBU: 32.7

Color: 79.2 EBC

Boil Time: 90 min

MASH STEPS

Mash Temp: 152 F

Mash Time: 60 min

Mash Note: Simple single infusion mash

Sparge: Batch sparge @ 169.5 F