

The Thieving Magpie - 3.8%

Alternative Grain Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 14 (Tinseth)
 BU/GU : 0.4
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.025
 Original Gravity : 1.033
 Total Gravity : 1.035
 Final Gravity : 1.006

Fermentables (1 kg)

500 g - Økologiske Hel Byg (Unmalted Barley)...
 ^ Fjaltring Købmandsgaard Aps
 250 g - Wheat Malt 5.5 EBC (25%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 250 g - Økologiske Spelt (Unmalted Spelt) 12....
 ^ Fjaltring Købmandsgaard Aps
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (15 g)

30 min - 5 g - Saaz - 3.6% (8 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 15 min - 5 g - Saaz - 3.6% (5 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Hop Stand

15 min hopstand @ 80 °C
 15 min - 5 g - Saaz - 3.6% (1 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Miscellaneous

Mash - 3 g - Still-Spirits - Distillers Enzym...
 ^ Brouwmaatje (NL) BM-BV.50228 (12 grams)
 Mash - 0.16 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.43 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.16 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.09 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.84 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3 L
 Sparge Water : 5.84 L
 Boil Time : 60 min
 Total Water : 8.84 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Mash (120 min)
 110.7 °C - Strike Temp
 100 °C - 30 min - Temperature
 65 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 46 Mg 3 Na 15 Cl 50 SO 61 HCO 30

SO/Cl ratio: 1.2
 Mash pH: 5.4
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

The Thieving Magpie

Recipe Notes

Full volume mash as to prevent clogging up the system.

Mixing Instructions

1. Bring your starch substrate slurry to the boil and simmer for 30 minutes, then turn off the heat and allow to cool to 80°C (176°F) or just below.
2. Add enzyme and stir well and then cover (or hold at 65-80°C (149-176°F)) and allow to stand for 60 minutes.

Please note that some starch substrates, such as corn starch and, may require longer boiling times in order to fully break down and gelatinize the starch prior to application of Alpha-amylase enzyme.