

# 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 - 12 g - Still-Spirits - Distillers Enzy...  
^ 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:

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## 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.