

75 Shameless Magpied Summer Ale - 4.6%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.56
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.040
 Total Gravity : 1.042
 Final Gravity : 1.007

Fermentables (970 g)

950 g - Pale Ale Malt 6 EBC (97.9%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-010
 20 g - Carapils 4 EBC (2.1%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-01-016
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (37.7 g)

Hop Stand

30 min hopstand @ 85 °C
 30 min 85 °C - 8.2 g - Centennial - 9% (10 IBU)
 30 min 85 °C - 7.1 g - Citra - 13.8% (13 IBU)

Dry Hops

4 days - 11.2 g - Centennial - 9%
 4 days - 11.2 g - Citra - 13.8%

Miscellaneous

Mash - 2.91 l - NL Spa Reine Flat Mineral Water
 ^ Lot # 20210830
 ^ AH (NL)
 Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.75 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 5.9 l - NL Spa Reine Flat Mineral Water
 ^ Lot # 20210830
 ^ AH (NL)
 60 min - Boil - 0.15 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

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

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

Mash Water : 2.91 L
 Sparge Water : 5.9 L
 Boil Time : 60 min
 Total Water : 8.81 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

11 High fermentability plus mash out (70 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 20 °C - 10 days - Primary
 23 °C - 4 days - Diacetyl rest
 20 °C - 14 days - Carbonation
 20 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.37
 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

Target: ABV = 4.4 %, IBU = 24.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).