

## 75 Shameless Magpied Summer Ale - 4.6%

### Blonde Ale

Brewer: The Thirsty Otter

Type: All Grain

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

Pre-Boil Gravity : 1.025  
 Original Gravity : 1.039  
 Total Gravity : 1.042  
 Final Gravity : 1.007

### Fermentables (517 g)

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

### Hops (20.1 g)

#### Hop Stand

30 min hopstand @ 85 °C  
 30 min 85 °C - 4.3 g - Centennial - 9% (10 IBU)  
 30 min 85 °C - 3.7 g - Citra - 13.8% (13 IBU)

#### Dry Hops

4 days - 6.1 g - Citra - 13.8%  
 4 days - 6 g - Centennial - 9%

### Miscellaneous

Mash - 0.155 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.423 g - Calcium Chloride (CaCl2) 33...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.402 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.621 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.798 g - Gypsum (CaSO4)  
 ^ Brouwmaatje (NL)  
 Mash - 0.214 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 1.607 l - NL Spa Reine Flat Mineral Water  
 ^ Lot # 20210830  
 ^ AH (NL)  
 Sparge - 3.107 l - NL Spa Reine Flat Mineral...  
 ^ Lot # 20210830  
 ^ AH (NL)  
 60 min - Boil - 0.064 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 0.536 g - Irish Moss  
 ^ Lot # 4348  
 ^ Brouwstore (NL) 125.249.1

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

Batch Size : 3 L  
 Boil Size : 5.05 L  
 Post-Boil Vol : 3.25 L

Mash Water : 1.55 L  
 Sparge Water : 4.12 L  
 Boil Time : 60 min  
 Total Water : 5.67 L



8 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 74.7%

### 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  
 17 °C - 10 days - Primary  
 20 °C - 4 days - Diacetyl rest  
 17 °C - 4 days - Dry hopping  
 17 °C - 14 days - Carbonation  
 17 °C - 28 days - Conditioning

### Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 83 Mg 22 Na 69 Cl 114 SO 231

SO/Cl ratio: 2

Mash pH: 5.1

Sparge pH: 6

### Measurements

Mash pH: 5.33

Boil Volume: 8.2

Pre-Boil Gravity: 1.025

Post-Boil Kettle Volume: 5

Original Gravity: 1.042

Fermenter Top-Up:

Fermenter Volume: 3

Final Gravity: 1.006

Bottling Volume: 2.31

# Batch #16 - 28 Dec 2021

## Recipe Notes

Target: ABV = 4.4 %, IBU = 24.

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

## Batch Notes

### Brew day

28-12-2021 11:00 3 L Spa Reine Flat Mineral water.  
 28-12-2021 11:00 Added 0.30 grams Baking soda.  
 28-12-2021 11:00 Added 0.75 grams Canning salt.  
 28-12-2021 11:00 Added 1.16 grams Epsom salt.  
 28-12-2021 11:00 Added 1.49 grams Gypsum.  
 28-12-2021 11:00 Added 0.79 grams Calciumchloride.  
 28-12-2021 11:00 Added 0.4 ml Lactic acid.  
 28-12-2021 11:15 Strike water pH = 5.30 @ 39.7 C ATC.  
 28-12-2021 11:15 Mash in @ 72.3 C.  
 28-12-2021 11:18 Mash pH = 5.35 @ 42.1 C.  
 28-12-2021 11:22 Mash pH = 5.33 @ 43.7 C.  
 28-12-2021 11:28 Mash pH = 5.31 @ 44.2 C.  
 28-12-2021 11:35 Mash pH = 5.31 @ 40.6 C.  
 28-12-2021 11:40 Mash pH = 5.34 @ 35.6 C.  
 28-12-2021 11:51 Mash pH = 5.33 @ 39.9 C.  
 28-12-2021 12:18 Mash pH = 5.32 @ 41.7 C.  
 28-12-2021 12:19 Heating to 75 C  
 28-12-2021 12:25 Mash pH = 5.30 @ 44.6 C.  
 28-12-2021 12:25 Temperature @ 75 C.  
 28-12-2021 12:32 Mash pH = 5.29 @ 44.6 C.  
 28-12-2021 12:44 Level = 43 mm --> 2.15 L.  
 28-12-2021 12:44 First runnings SG = 1.064 @ 49.8 C --> SG = 1.075 @ 20 C.  
 28-12-2021 12:55 First batch sparge 3 L @ 75 C.  
 28-12-2021 13:13 Second batch sparge 2.8 L @ 75 C.  
 28-12-2021 13:15 Level = 164 mm --> collected 164 mm of wort (8.2 L).  
 28-12-2021 13:41 SG = 1.020 @ 38 C --> SG = 1.025 @ 20 C.  
 28-12-2021 13:20 Pause because of electrical power failure.  
 28-12-2021 14:15 Need 103 minutes boil time to reach an SG of 1.040.  
 28-12-2021 14:30 Flame on.  
 28-12-2021 14:42 Added 0.12 grams Lipohop K.  
 28-12-2021 14:47 Hot break.  
 28-12-2021 15:50 Level = 130 mm --> 6.5 L hot volume.  
 28-12-2021 16:00 1.00 grams Irish moss.  
 28-12-2021 16:10 Flame out --> 83 minutes boil time  
 28-12-2021 16:30 8.25 grams Centennial hop pellets @ 84.2 C.  
 28-12-2021 16:30 7.11 grams Citra hop pellets @ 84.2 C.  
 28-12-2021 17:02 63.5 C.  
 28-12-2021 17:08 25.0 C.  
 28-12-2021 21:25 Level = 100 mm --> 5 L cold volume.  
 28-12-2021 21:35 Splitted 1 L off for Batch #17.  
 28-12-2021 21:45 Splitted 1 L off for batch # 18.  
 28-12-2021 22:00 SG = 1.042 @ 22.2 C.  
 28-12-2021 22:10 Pitched 3.33 grams US-05 yeast.

### Day 0 in fermentation

28-12-2021 22:10 22.2 C, SG = 1.042 .

### Day 1 in Fermentation

29-12-2021 00:00 17.1 C.  
 29-12-2021 04:00 17.0 C.  
 29-12-2021 08:00 16.0 C.  
 29-12-2021 09:35 15.8 C, dp = 40 mm H2O.  
 29-12-2021 12:00 16.7 C.  
 29-12-2021 16:00 17.1 C.  
 29-12-2021 16:53 16.8 C, dp = 50 mm H2O, one bubble.

### Day 2 in fermentation

30-12-2021 00:00 16.7 C, dp = 50 mm H2O, one bubble.  
 30-12-2021 04:00 17.0 C.

# Batch #16 - 28 Dec 2021

## Batch Notes

30-12-2021 08:00 17.5 C.  
30-12-2021 09:15 16.8 C, dp = 45 mm H2O, no bubbles.  
30-12-2021 12:00 16.6 C, dp = 45 mm H2O, no bubbles.  
30-12-2021 16:00 17.4 C, dp = 50 mm H2O, one bubble.  
30-12-2021 20:30 16.9 C, dp = 50 mm H2O, one bubble.

### Day 3 in fermentation

31-12-2021 00:00 16.8 C.  
31-12-2021 04:00 16.7 C.  
31-12-2021 08:00 16.6 C.  
31-12-2021 09:30 17.3 C, dp = 50 mm H2O, one bubble.  
31-12-2021 12:00 16.7 C, dp = 50 mm H2O, two bubbles.  
31-12-2021 15:15 16.6 C, dp = 50 mm H2O, two bubbles.  
31-12-2021 20:30 16.7 C, dp = 50 mm H2O, one bubble.

### Day 4 in fermentation

01-01-2022 00:00 16.6 C.  
01-01-2022 04:00 17.4 C.  
01-01-2022 08:00 17.0 C.  
01-01-2022 11:00 16.7 C, dp = 50 mm H2O, one bubble.  
01-01-2022 15:00 17.1 C, dp = 49 mm H2O, no bubbles.  
01-01-2022 19:30 17.5 C, dp = 45 mm H2O, no bubbles.  
01-01-2022 23:30 16.6 C, dp = 40 mm H2O, no bubbles.

### Day 5 in fermentation

02-01-2022 00:00 17.1 C.  
02-01-2022 04:00 17.2 C.  
02-01-2022 08:00 17.6 C.  
02-01-2022 10:15 17.3 C, dp = 10 mm H2O, no bubbles.  
02-01-2022 13:00 17.0 C, dp = 15 mm H2O, no bubbles.  
02-01-2022 17:00 17.1 C, dp = 45 mm H2O, no bubbles.  
02-01-2022 23:00 17.0 C, dp = 5 mm H2O, no bubbles.

### Day 6 in fermentation

03-01-2022 00:00 17.5 C.  
03-01-2022 04:00 17.4 C.  
03-01-2022 08:45 17.1 C, dp = 5 mm H2O, no bubbles.  
03-01-2022 12:00 17.4 C, dp = 0 mm H2O, no bubbles.  
03-01-2022 16:15 17.8 C, dp = 2 mm H2O, no bubbles.  
03-01-2022 20:30 17.4 C, dp = 0 mm H2O, no bubbles.

### Day 7 in fermentation

04-01-2022 00:00 17.7 C.  
04-01-2022 04:00 17.6 C.  
04-01-2022 07:45 17.2 C, dp = 0 mm H2O, no bubbles.  
04-01-2022 12:00 17.7 C.  
04-01-2022 16:00 17.1 C.  
04-01-2022 20:15 17.0 C, dp = 3 mm H2O, no bubbles.

### Day 8 in fermentation

05-01-2022 00:00 17.1 C.  
05-01-2022 04:00 17.7 C.  
05-01-2022 09:15 18.0 C, dp = 45 mm H2O, no bubbles.  
05-01-2022 12:15 17.3 C, dp = 45 mm H2O, no bubbles.  
05-01-2022 16:30 17.5 C, dp = 48 mm H2O, no bubbles.  
05-01-2022 20:15 17.0 C, dp = 40 mm H2O, no bubbles.

### Day 9 in fermentation

06-01-2022 00:00 17.3 C.  
06-01-2022 04:00 17.2 C.  
06-01-2022 07:15 17.7 C, dp = 10 mm H2O, no bubbles.  
06-01-2022 12:00 17.3 C.  
06-01-2022 16:00 17.2 C.  
06-01-2022 21:15 17.8 C, dp = 5 mm H2O, no bubbles.

### Day 10 in fermentation

# Batch #16 - 28 Dec 2021

## Batch Notes

07-01-2022 00:00 17.6 C  
07-01-2022 04:00 17.0 C  
07-01-2022 08:45 17.1 C, dp = 0 mm H2O, no bubbles.  
07-01-2022 13:15 17.0 C, dp = 0 mm H2O, no bubbles.  
07-01-2022 16:30 17.5 C, dp = 45 mm H2O, no bubbles.  
07-01-2022 21:15 17.2 C, dp = 45 mm H2O, no bubbles.

### Day 11 in fermentation

08-01-2022 00:00 19.4 C.  
08-01-2022 04:00 19.5 C.  
08-01-2022 08:00 19.2 C.  
08-01-2022 10:45 19.9 C, dp = 48mm H2O, no bubbles.  
08-01-2022 15:00 19.3 C, dp = 40mm H2O, no bubbles.  
08-01-2022 21:00 19.3 C, dp = 10mm H2O, no bubbles.

### Day 12 in fermentation

09-01-2022 00:00 19.3 C.  
09-01-2022 04:00 19.5 C.  
09-01-2022 08:00 19.7 C.  
09-01-2022 10:45 20.0 C, dp = 5 mm H2O, no bubbles.  
09-01-2022 15:45 19.1 C, dp = 0 mm H2O, no bubbles.  
09-01-2022 20:00 19.9 C, dp = 0 mm H2O, no bubbles.

### Day 13 in fermentation

10-01-2022 00:00 19.7 C.  
10-01-2022 04:00 19.9 C.  
10-01-2022 08:00 19.2 C.  
10-01-2022 09:15 19.0 C, dp = 0 mm H2O, no bubbles.  
10-01-2022 13:00 19.5 C, dp = 0 mm H2O, no bubbles.  
10-01-2022 16:30 19.6 C, dp = 10 mm H2O, no bubbles.  
10-01-2022 20:15 19.5 C, dp = 12 mm H2O, no bubbles.

### Day 14 in fermentation

11-01-2022 00:00 19.0 C.  
11-01-2022 04:00 19.6 C.  
11-01-2022 08:00 19.7 C, dp = 15 mm H2O, no bubbles.  
11-01-2022 12:00 19.7 C.  
11-01-2022 16:00 19.6 C.  
11-01-2022 18:30 19.9 C, dp = 0 mm H2O, no bubbles.  
11-01-2022 19:45 19.1 C.  
11-01-2022 20:00 17.9 C, temperature drop due to dry hopping of other batches.  
11-01-2022 20:15 19.1 C.  
11-01-2022 22:15 19.4 C, dp = 40 mm H2O, no bubbles.

### Day 15 in fermentation

12-01-2022 00:00 17.6 C.  
12-01-2022 04:00 17.9 C.  
12-01-2022 08:00 17.6 C.  
12-01-2022 09:00 17.0 C, dp = 3 mm H2O, no bubbles.  
12-01-2022 12:15 17.7 C, dp = 40 mm H2O, no bubbles.  
12-01-2022 16:00 16.3 C.  
12-01-2022 19:30 16.2 C, dp = 3 mm H2O, no bubbles.  
12-01-2022 22:15 17.0 C, dp = 0 mm H2O, no bubbles.

### Day 16 in fermentation

13-01-2022 00:00 16.9 C.  
13-01-2022 04:00 16.0 C.  
13-01-2022 07:45 16.6 C, dp = 0 mm H2O, no bubbles.  
13-01-2022 12:00 16.5 C.  
13-01-2022 16:00 16.1 C.  
13-01-2022 17:30 16.3 C, dp = 0 mm H2O, no bubbles.  
13-01-2022 20:30 17.0 C, dp = 0 mm H2O, no bubbles.

### Day 17 in fermentation

14-01-2022 00:00 16.8 C.  
14-01-2022 04:00 16.1 C.

# Batch #16 - 28 Dec 2021

## Batch Notes

14-01-2022 08:45 16.4 C, dp = 0 mm H2O, no bubbles.  
 14-01-2022 12:30 16.3 C, dp = 0 mm H2O, no bubbles.  
 14-01-2022 16:00 16.4 C.  
 14-01-2022 20:00 17.0 C, dp = 2 mm H2O, no bubbles.

### Day 17 in fermentation

15-01-2022 00:00 16.5 C.  
 15-01-2022 04:00 16.4 C.  
 15-01-2022 12:00 15.9 C.  
 15-01-2022 13:12 18.2 C, SG = 1.006, pH = 4.24.

### Bottling day

15-01-2022 13:14 Filled 7 Steinie bottles (33 cl).

### Day 0 in conditioning.

15-01-2022 16:00

## Extra Measured Values

Strike Temperature	72.3
Strike Water pH	5.3

## Batch Log

28 December 2021	Brew Date
28 December 2021	Fermentation Start
28 December 2021 11:00	Status: Brewing
28 December 2021 22:10	SV = 17.0 C.
29 December 2021 09:59	SV = 17.5 C.
1 January 2022 23:50	SV = 18.0 C.
7 January 2022 21:20	SV = 20.0 C.
11 January 2022 21:04	Added 6.14 grams Citra and 5.99 grams Centennial pellet hops to the FV.
11 January 2022 22:30	SV = 18.0 C.
12 January 2022 12:29	SV = 17.0 C.
15 January 2022 12:47	SV = 18.0 C.
15 January 2022 13:14	Filled 7 Steinie bottles (33 cl).
15 January 2022	Bottling Date