

Miraculix Easy AK - 4.6%

Best Bitter

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Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.51
 Colour : 16 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.041
 Total Gravity : 1.043
 Final Gravity : 1.008

Fermentables (980 g)

637 g - Pale Ale Malt 8.5 EBC (65%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.011.5
 245 g - Munich Malt 24 EBC (25%)
 ^ The Malt Miller (UK) MAL-00-027
 98 g - Invert Sugar #2 49.5 EBC (10%)
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (10.1 g)

30 min - 10.1 g - East Kent Goldings - 5.4% (...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.09 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.23 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.23 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.35 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.46 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.18 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Sparge - 0.45 g - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Sparge - 0.45 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Sparge - 0.68 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Sparge - 0.9 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Lallemend (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 6.86 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.65 L
 Sparge Water : 5.18 L
 Boil Time : 30 min
 Total Water : 7.83 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 76.7 °C - Strike Temp
 70 °C - 60 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 56 Mg 15 Na 47 Cl 76 SO 152

SO/Cl ratio: 2

Mash pH: 5.48

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:

Miraculix Easy AK

Recipe Notes

Target: ABV = 4.73 %, IBU = 22, EBC = 19.4, OG = 1.044, FG = 1.008, Mash pH = 5.51.