

## Eyes on the Prize v1 - 10.5%

### Old Ale

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 60 (Tinseth)  
 BU/GU : 0.64  
 Colour : 41 EBC  
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.058  
 Original Gravity : 1.090  
 Total Gravity : 1.093  
 Final Gravity : 1.013

### Fermentables (2.19 kg)

1.25 kg - Maris Otter Malt 5.9 EBC (57.1%)  
 521 g - Finest Pale Ale Golden Promise 5.5 EBC...  
 ^ The Malt Miller (UK) MAL-00-058  
 172 g - Torrified Wheat 3.9 EBC (7.9%)  
 ^ The Malt Miller (UK) MAL-03-006  
 166 g - 10 min - Boil - Invert Sugar #3 98.5...  
 65 g - 10 min - Boil - Black Treacle 197 EBC...  
 ^ Tjin's Toko, Eerste van der Helstraat 64, 1...  
 16 g - Black Malt 1340 EBC (0.7%)  
 ^ The Malt Miller (UK) MAL-02-008  
 34 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (29 g)

60 min - 4.7 g - Challenger (T90) - 6.1% (12...  
 ^ The Malt Miller (UK) HOP-04-000  
 60 min - 4.7 g - Horizon - 12% (23 IBU)  
 30 min - 4.5 g - Willamette (T90) - 5.3% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-015  
 30 min - 3.9 g - East Kent Goldings (T90) - 6...  
 ^ The Malt Miller (UK) HOP-04-001  
 10 min - 6.7 g - East Kent Goldings (T90) - 6...  
 ^ The Malt Miller (UK) HOP-04-001  
 10 min - 4.5 g - Willamette (T90) - 5.3% (4 IBU)  
 ^ The Malt Miller (UK) HOP-05-015

### Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.39 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.68 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.73 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.72 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

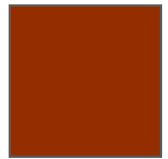
### Yeast

1.25 pkg - Omega Hornindal Kveik OYL-091

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

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

Mash Water : 5.36 L  
 Sparge Water : 4.24 L  
 Boil Time : 60 min  
 Total Water : 9.6 L



41 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 74.4 °C - Strike Temp  
 68 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 23 °C - 6 days - Primary  
 30 °C - 4 days - Diacetyl rest  
 23 °C - 14 days - Carbonation  
 23 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 52 Mg 9 Na 50 Cl 100 SO 75

SO/Cl ratio: 0.8

Mash pH: 5.38  
 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 = 9.6 %, IBU = 53, EBC = 82, OG = 1.093, FG = 1.023.