

## 100 W - 4.6%

### Juicy or Hazy Pale Ale

Author: The Malt Miller

Type: All Grain

IBU : 22 (Tinseth)  
 BU/GU : 0.47  
 Colour : 9 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.045  
 Final Gravity : 1.010

### Fermentables (1.2 kg)

500 g - Extra Pale Malt 3 EBC (41.7%)  
 ^ The Malt Miller (UK) MAL-00-057  
 500 g - Vienna Malt 7.5 EBC (41.7%)  
 100 g - CaraGold 12 EBC (8.3%)  
 ^ The Malt Miller (UK) MAL-01-000  
 50 g - Carapils 4 EBC (4.2%)  
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1  
 50 g - Flaked Oats Including Husk 2 EBC (4.2%)  
 ^ The Malt Miller (UK) MAL-03-007

### Hops (48 g)

30 min - 2 g - Centennial - 9% (7 IBU)  
 ^ Worcester Hop Shop (UK)

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 10 g - Centennial - 9% (6 IBU)  
 ^ Worcester Hop Shop (UK)  
 20 min - 10 g - Simcoe - 12.2% (8 IBU)  
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

### Dry Hops

2 days - 18 g - Simcoe - 12.2%  
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)  
 2 days - 8 g - Centennial - 9%  
 ^ Worcester Hop Shop (UK)

### Miscellaneous

Mash - 3.71 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.43 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.25 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.86 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### 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 : 3.6 L  
 Sparge Water : 4.53 L  
 Boil Time : 30 min  
 Total Water : 8.13 L



9 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 8 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 10 °C - 2 days - Cold Dry Hopping  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 84 Mg 5 Na 24 Cl 133 SO 75

SO/Cl ratio: 0.6

Mash pH: 5.39

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:

# 100 W

## Recipe Notes

Target: ABV = 4.5 %, IBU = 30, OG = 1.045, FG = 1.011.

<https://www.themaltmiller.co.uk/product/kitchen-brewer-100w-hazy-pale-ale-5l-all-grain-kit/>

The percentages of the grist are an assumption.