

Midas Touch - 7.7%

Historical Beer

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Type: Extract

IBU : 14 (Tinseth)
BU/GU : 0.18
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.011
Original Gravity : 1.081
Final Gravity : 1.022

Fermentables (1.36 kg)

876 g - Flameout - Spray Dried Malt Extract - ...
^ The Malt Miller (UK) EXT-00-006
268 g - Muscat Grape Juice 3.9 EBC (19.7%)
219 g - 10 min - Boil - Honey 2 EBC (16.1%)

Hops (1.7 g)

60 min - 1.7 g - Simcoe (T90) - 13.3% (14 IBU)
^ Lot # 694-201130-111430-176081-HOP-05-004-R...
^ The Malt Miller (UK) HOP-05-004

Miscellaneous

Flameout - 2.5 items - Saffron threads

Yeast

0.8 pkg - Fermentis Safale American US-05
^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 0 L
Sparge Water : 0 L
Boil Time : 60 min
HLT Water : 7.88 L
Top-Up Water : 7.88 L
Total Water : 7.88 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
63 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

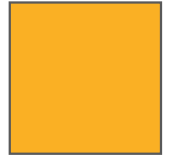
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



10 EBC