

Midas Touch Clone

Author: Jaime
Category: 23 - Specialty Beer
Subcategory: A - Specialty Beer



Kettle Volume: 13.71 gal (1.053)
Boil Duration: 1.5 hr
Evaporation: 2.25 gal
Water Volume Added: 0.0 gal
Final Volume: 11.0 gal (1.094)

Efficiency: 85.0%
Attenuation: 73.0%
Evap/Hour: 1.5 gal

Ingredients:

19.0 lb (65.5%) 2-Row Brewers Malt; Briess
1.0 lb (3.4%) Crystal Malt 20°L
4.0 lb (13.8%) Honey
0.5 oz (100.0%) Simcoe® (13.0%) - added during boil, boiled 60.0 min
2.0 tsp Irish Moss - added during boil, boiled 10.0 min
10.0 ea Saffron - added during boil, boiled 5.0 min
2.0 ea White Labs WLP001 California Ale
1.0 lb (3.4%) Honey
4.0 lb (13.8%) Muscat Grape juice

Style:

Recipe	Guideline
Original Gravity: 1.094	1.026 - 1.120
Terminal Gravity: 1.025	0.995 - 1.035
Color: 4.97 °SRM	1.0 - 50.0
Alcohol: 9.14%	2.5% - 14.5%
Bitterness: 11.1	0.0 - 100.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 22.49 °P	22.49 °P	Alcohol: 25.75 g	177.69 kcal
Attenuation: 73.0%	57.5%	Carbs: 34.43 g	130.84 kcal
Terminal Extract: 6.43 °P	9.56 °P	Protein: 2.41 g	9.64 kcal
% Alcohol: 9.14% ABV	7.08% ABW		Total: 318.17 kcal

Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

	Elapsed	Thickness	Final Temp	Available
3.0 min Dough-In <i>Liquor: 6.25 gal</i> <i>Strike: 168.05 °F</i> <i>Target: 155.0 °F</i>	00:03:00	1.25 qt/lb	155.0 °F	3.98 gal

	Elapsed	Thickness	Final Temp	Available
90.0 min Rest <i>Rest: 90.0 min</i> <i>Final: 155.0 °F</i>	01:33:00	1.25 qt/lb	155.0 °F	3.98 gal
15.0 min Mash-Out <i>Heat: 15.0 min</i> <i>Target: 170.0 °F</i>	01:48:00	1.25 qt/lb	170.0 °F	4.0 gal
45.0 min Sparge <i>Sparge Volume: 10.0 gal</i> <i>Sparge Temperature: 168.0 °F</i> <i>Runoff: 13.39 gal</i>	02:33:00	0.0 qt/lb	168.8 °F	0.86 gal

