

# Twisted Barrel – Beast of Midlands Mild - 3.4%

## Dark Mild

Author: The Malt Miller

Type: All Grain

IBU : 22 (Tinseth)  
BU/GU : 0.59  
Colour : 53 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.029  
Original Gravity : 1.038  
Final Gravity : 1.012

## Fermentables (1.02 kg)

788 g - Vienna Malt 8 EBC (77.3%)  
^ The Malt Miller (UK) MAL-00-014  
93 g - Crystal Malt 150 EBC (9.1%)  
^ The Malt Miller (UK) MAL-01-008  
59 g - Biscuit Malt 55 EBC (5.8%)  
^ The Malt Miller (UK) MAL-00-024  
31 g - 30 min - Steep - Carafa Special III 14...  
^ Brouwmaatje (NL) 051.220.2  
28 g - 30 min - Steep - Roasted Barley 1300 E...  
^ The Malt Miller (UK) MAL-02-007  
20 g - 30 min - Steep - Chocolate Malt 950 EB...  
^ The Malt Miller (UK) MAL-02-004

## Hops (13.4 g)

60 min - 3.6 g - East Kent Goldings - 5.4% (1...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
30 min - 4.2 g - East Kent Goldings - 5.4% (9...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
5 min - 5.6 g - East Kent Goldings - 5.4% (3...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

## Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.62 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.22 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.09 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.87 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Primary - 1 g - Vanilla

## Yeast

0.3 pkg - Fermentis SafAle English Ale S-04  
^ Lot # 20201116  
^ Brouwpunt (NL)

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

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

Mash Water : 2.82 L  
Sparge Water : 5.96 L  
Boil Time : 60 min  
Total Water : 8.78 L



53 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (60 min)  
75.5 °C - Strike Temp  
69 °C - 60 min - Temperature

## Fermentation Profile

01 Ale + DR + Conditioning  
19 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
19 °C - 14 days - Carbonation  
19 °C - 28 days - Conditioning

## Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 50 Mg 3 Na 20 Cl 59 SO 63 HCO 36

SO/Cl ratio: 1.1  
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:

## Recipe Notes

# Twisted Barrel – Beast of Midlands...

## Recipe Notes

Target: ABV = 3.5 %, IBU = 20, OG = 1.040, FG = 1.012.

Vanilla Pod day 5 after fermentation starts.

Pitch 3 grams of yeast.