

# Dark Mild (20250915) - 3.7%

## Dark Mild

Author: GHW@homebrewinguk.com

Type: All Grain

IBU	: 26 (Tinseth)
BU/GU	: 0.69
Colour	: 31 EBC
Carbonation	: 2 CO <sub>2</sub> -vol

Pre-Boil Gravity	: 1.028
Original Gravity	: 1.037
Final Gravity	: 1.009

## Fermentables (945 g)

820 g - Mild Malt	7.9 EBC (86.8%)
45 g - Medium Crystal	240 265 EBC (4.8%)
35 g - Torrified Wheat	3.8 EBC (3.7%)
^ Van Der Kooij Jubbega (NL)	264222
27 g - Chocolate Malt	950 EBC (2.9%)
^ The Malt Miller (UK)	MAL-02-004
18 g - Dark Crystal Malt	240 EBC (1.9%)
^ The Malt Miller (UK)	MAL-01-002

## Hops (8.9 g)

60 min - 5.2 g - Northdown - 8.5% (24 IBU)

## Hop Stand

20 min hopstand @ 80 °C	
20 min - 3.7 g - Challenger (T90)	- 6.1% (2 IBU)
^ The Malt Miller (UK)	HOP-04-000

## Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO <sub>3</sub> )	
^ Lot # 41190621/3	
^ Brouwstore (NL) 003.106.2	
Mash - 1.62 g - Calcium Chloride (CaCl <sub>2</sub> )	33 %...
^ Lot # 115038	
^ Brouwstore (NL) 055.035.0	
Mash - 0.22 g - Canning Salt (NaCl)	
^ Albert Heijn (NL)	
Mash - 0.09 g - Epsom Salt (MgSO <sub>4</sub> )	
^ Lot # /2119000091	
^ Brouwstore (NL) 055.027.7	
Mash - 0.87 g - Gypsum (CaSO <sub>4</sub> )	
^ The Malt Miller (UK)	CHE-03-004

## Yeast

0.4 pkg - Wyeast Labs London Ale III 1318

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

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



31 EBC

Mash Water	: 2.84 L
Sparge Water	: 5.95 L
Boil Time	: 60 min
Total Water	: 8.79 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (60 min)	
71 °C - Strike Temp	
65 °C - 60 min - Temperature	

## Fermentation Profile

01 Ale + DR + Conditioning	
18 °C - 10 days - Primary	
21 °C - 4 days - Diacetyl rest	
18 °C - 14 days - Carbonation	
18 °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: 5.37

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

Target: ABV = 3.9 %, IBU = 25, OG = 1.037, FG = 1.008.