

Mild Breeze - 3.3%

Dark Mild

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Type: All Grain

IBU : 20 (Tinseth)  
BU/GU : 0.56  
Colour : 43 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.027  
Original Gravity : 1.035  
Final Gravity : 1.010

Fermentables (930 g)

662 g - Maris Otter 5.5 EBC (71.2%)  
^ The Malt Miller (UK) MAL-00-038  
93 g - Extra Light Crystal 100 110 EBC (10%)  
75 g - Biscuit Malt 55 EBC (8.1%)  
^ The Malt Miller (UK) MAL-00-024  
57 g - Caramel/Crystal Malt 335 EBC (6.1%)  
27 g - 30 min - Steep - Pale Chocolate Malt 5...  
^ The Malt Miller (UK) MAL-02-011  
16 g - 30 min - Steep - Chocolate 1240 EBC (1...

Hops (7.8 g)

60 min - 7.8 g - Fuggle (Whole) - 5% (20 IBU)  
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.6 g - Calcium Chloride (CaCl2) 33 % 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 - 0.86 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - Wyeast Labs West Yorkshire Ale 1469

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

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

Mash Water : 2.66 L  
Sparge Water : 6.07 L  
Boil Time : 60 min  
Total Water : 8.73 L



43 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °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: 5.24  
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 = 3.5 %, IBU = 20, EBC = 37, OG = 1.036, FG = 1.009.