

Dark Mild (20250915) - 3.7%

Dark Mild

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Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.69
 Colour : 31 EBC
 Carbonation : 2 CO2-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 (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

Yeast

0.4 pkg - Wyeast Labs London Ale III 1318

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

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

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



31 EBC

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.