

## My first mild - 5.5%

### Dark Mild

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Type: All Grain

IBU : 25 (Tinseth)  
 BU/GU : 0.54  
 Colour : 47 EBC  
 Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.027  
 Original Gravity : 1.047  
 Final Gravity : 1.005

### Fermentables (1.1 kg)

594 g - Mild Malt Ashburne 12.6 EBC (54%)  
 237 g - Wheat Malt 4.1 EBC (21.6%)  
 149 g - 10 min - Boil - Brown Sugar, Dark 98....  
 60 g - Extra Light Crystal Malt 100 EBC (5.5%)  
 ^ The Malt Miller (UK) MAL-01-031  
 45 g - Low Colour Chocolate Malt 550 EBC (4.1%)  
 15 g - 30 min - Steep - Midnight Wheat Malt 1...

### Hops (15 g)

70 min - 5.2 g - Willamette (Whole) - 5% (14...  
 ^ Lot # 20220911  
 ^ Home grown by The Thirsty Otter  
 21 min - 5.9 g - Willamette (Whole) - 5% (9 IBU)  
 ^ Lot # 20220911  
 ^ Home grown by The Thirsty Otter  
 7 min - 3.9 g - Willamette (Whole) - 5% (3 IBU)  
 ^ Lot # 20220911  
 ^ Home grown by The Thirsty Otter

### Miscellaneous

Mash - 0.39 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.03 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.38 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.01 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.02 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Fermentis Safale American US-05  
 ^ Brouwmaatje (NL) BM-BV.40719

### 01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.06 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.81 L  
 Sparge Water : 6.27 L  
 Boil Time : 70 min  
 Total Water : 9.08 L



47 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 58 Mg 13 Na 31 Cl 78 SO 110

SO/Cl ratio: 1.4  
 Mash pH: 5.36  
 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 = 5 %, IBU = 21, EBC = 39.4, OG = 1.047, FG = 1.009, Mash pH = 5.38.

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## Recipe Notes

Water profile:

Ca 75,  
Mg 17,  
Na 31,  
Cl 77,  
SO 109.