

AnOtter Dark Mild Nutty Ale - 3.4%

Dark Mild

Author: The Thirsty Otter

Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.57
 Colour : 34 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
 Original Gravity : 1.035
 Final Gravity : 1.009

Fermentables (903 g)

678 g - Pale Ale Malt 10 EBC (75.1%)
 ^ Lot # 20220628
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 68 g - Chateau Biscuit 45 EBC (7.5%)
 ^ Lot # 5425000394839
 ^ Brouwmaatje (NL) BM-BL.051.098.2/1
 45 g - Chateau Crystal 150 EBC (5%)
 ^ Lot # 2500005818412
 ^ Brouwmaatje (NL) BM-BL. 051.619.25/1
 45 g - Pale Crystal Malt 60 EBC (5%)
 ^ The Malt Miller (UK) MAL-01-019
 45 g - Special Roast 98.5 EBC (5%)
 22 g - 30 min - Steep - Chateau Roasted Barle...

Hops (14 g)

60 min - 4 g - Fuggle (Whole) - 5% (10 IBU)
 ^ Worcester Hop Shop (UK)
 10 min - 5 g - East Kent Goldings - 5.4% (5 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 10 min - 5 g - Goldings - 5.6% (5 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

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

0.3 pkg - Fermentis SafAle English Ale S-04
 ^ Lot # 66485 1315 245
 ^ Brouwmaatje (NL) BM-BL.050.005.8

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

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

Mash Water : 2.64 L
 Sparge Water : 6.09 L
 Boil Time : 60 min
 Total Water : 8.73 L



34 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: 5.31
 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: