

Fuller’s Hock - 2.4%

Dark Mild
Author: Guy Stewart - Beer and Brewing
Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.72
Colour : 88 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.021
Original Gravity : 1.029
Final Gravity : 1.011

Fermentables (1.01 kg)
423 g - Pale Ale Malt 5.5 EBC (41.8%)
^ The Malt Miller (UK) MAL-00-042
204 g - 30 min - Steep - Brown Malt 135 EBC (...
204 g - Crystal Light 104 EBC (20.2%)
137 g - 30 min - Steep - Chocolate Malt 950 E...
^ The Malt Miller (UK) MAL-02-004
43 g - 10 min - Boil - Clarimalt XD5 985 EBC...

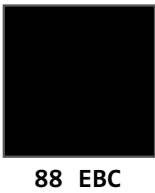
Hops (8 g)
60 min - 8 g - Fuggle (Whole) - 5% (21 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous
Mash - 0.22 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.57 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.21 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.09 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.83 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

Yeast
0.3 pkg - Lallemend (LalBrew) London
^ Lot # 03006920717711V
^ Brouwmaatje (NL) BM-BL.050.616.2

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

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L
Mash Water : 1.88 L
Sparge Water : 6.6 L
Boil Time : 60 min
Total Water : 8.48 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (50 min)
72.1 °C - Strike Temp
66 °C - 50 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 35

SO/Cl ratio: 1.1
Mash pH: 5.21
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

https://beerandbrewing.com/recipe-fullers-hock/

Target: ABV = 3.5%, IBU = 20, OG = 1.035, FG = 1.008.

Yeast: Lallemend LalBrew London, Omega OYL-016 British Ale VIII, White Labs WLP002 English Ale, Wyeast

Fuller's Hock

Recipe Notes

1968 London ESB, or similar.

Roast malt extract: Sometimes used by commercial breweries for coloring purposes, this is potent stuff not typically available to homebrewers.

If you can't source it, you could instead add a bit of debittered black malt to the grist.