

Mild Breeze - 3.3%

Dark Mild
Author: Clibit@homebrewinguk.com
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

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

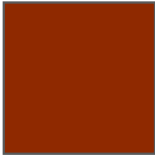
Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

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:



43 EBC

Recipe Notes

Target: ABV = 3.5 % IBU = 20, EBC = 37, OG = 1.036, FG = 1.009.