

# Bank's Mild v2 (clone) - 3.3%

## Dark Mild

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 27 (Tinseth)  
BU/GU : 0.75  
Colour : 32 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.026  
Original Gravity : 1.036  
Final Gravity : 1.011

## Fermentables (917 g)

842 g - Munich Malt I 15 EBC (91.8%)  
^ Brouwmaatje (NL) 051.305.1/1kg  
42 g - Caramel Malt 6-Row 158 EBC (4.6%)  
22 g - 30 min - Steep - Chocolate Malt 950 EB...  
^ The Malt Miller (UK) MAL-02-004  
11 g - 30 min - Steep - Midnight Wheat Malt 1...

## Hops (14.2 g)

60 min - 8.1 g - Willamette (Whole) - 5% (21...  
^ Lot # 20220911  
^ Home grown by The Thirsty Otter  
10 min - 5 g - East Kent Goldings - 5.4% (5 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
10 min - 1.1 g - Willamette (Whole) - 5% (1 IBU)  
^ Lot # 20220911  
^ Home grown by The Thirsty Otter

## Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.64 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.21 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.56 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

## Yeast

0.6 pkg - Wyeast Labs Whitbread Ale 1099

## 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.21 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 2.65 L  
Sparge Water : 6.53 L  
Boil Time : 75 min  
Total Water : 9.18 L



32 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (90 min)  
74.4 °C - Strike Temp  
68 °C - 90 min - Temperature  
77 °C - 5 min - Dunk sparge

## 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 60 Mg 15 Na 50 Cl 75 SO 150 HCO 68

SO/Cl ratio: 2  
Mash pH: 5.39  
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 = 4.1 %, IBU = 29, EBC = 74, OG = 1.039, FG = 1.012.