

A Day At The Races - 3.7%

Dark Mild

Author: The Thirsty Otter

Type: All Grain

IBU : 13 (Tinseth)  
BU/GU : 0.36  
Colour : 35 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.026  
Original Gravity : 1.034  
Total Gravity : 1.036  
Final Gravity : 1.008

Fermentables (864 g)

639 g - Mild Ale Malt 7 EBC (74%)  
^ The Malt Miller (UK) MAL-00-012  
90 g - Crystal Malt 150 EBC (10.4%)  
^ The Malt Miller (UK) MAL-01-008  
90 g - Pale Chocolate Malt 525 EBC (10.4%)  
^ The Malt Miller (UK) MAL-02-011  
45 g - Carapils 4 EBC (5.2%)  
^ The Malt Miller (UK) MAL-01-016  
22 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (16 g)

30 min - 4 g - Fuggle (Whole) - 5% (8 IBU)  
^ Worcester Hop Shop (UK)  
10 min - 4 g - Fuggle (Whole) - 5% (4 IBU)  
^ Worcester Hop Shop (UK)

Hop Stand

10 min hopstand @ 75 °C  
10 min 75 °C - 4 g - Fuggle (Whole) - 5% (1 IBU)  
^ Worcester Hop Shop (UK)  
10 min 75 °C - 4 g - Godiva (Whole) - 7.52% (...  
^ Worcester Hop Shop (UK)

Miscellaneous

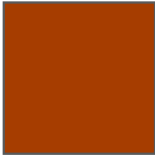
Mash - 0.22 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.6 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.22 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.09 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.86 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 2.59 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 6.12 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)

Yeast

0.5 pkg - Lallemant (LalBrew) Nottingham Yeast  
^ Lot # 10812600807711V  
^ The Malt Miller (UK) YEA-02-023

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 2.59 L  
Sparge Water : 6.12 L  
Boil Time : 60 min  
Total Water : 8.71 L



35 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 - 45 days - Conditioning

Water Profile

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: 5.26  
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: