

Thirty Florins Mild - 4.7%

Dark Mild

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Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.73
Colour : 28 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.023
Original Gravity : 1.039
Final Gravity : 1.003

Fermentables (953 g)

748 g - Finest Pale Ale Golden Promise 5.5 EB...
^ The Malt Miller (UK) MAL-00-058
90 g - White Wheat Malt 4.7 EBC (9.4%)
67 g - 10 min - Boil - Piloncillo 40 EBC (7%)
26 g - 30 min - Steep - Black Malt 2-Row 1335...
22 g - Caramel/Crystal Malt 158 EBC (2.3%)

Hops (9 g)

65 min - 6 g - First Gold (T90) - 7.5% (25 IBU)
^ The Malt Miller (UK) HOP-04-006
10 min - 3 g - Willamette (T90) - 5.3% (3 IBU)
^ The Malt Miller (UK) HOP-05-015

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.23 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.68 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.27 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.63 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Omega Gulo Ale OYL-501

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 2.58 L
Sparge Water : 7.03 L
Boil Time : 90 min
Total Water : 9.61 L



28 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (100 min)
74.4 °C - Strike Temp
68 °C - 100 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
24 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °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 67

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 = 4.7 %, IBU = 26, EBC = 61, OG = 1.041, FG = 1.005.