

Thwaites Nutty Black - 3%

Dark Mild

Author: Sam

Type: All Grain

IBU : 23 (Tinseth)  
BU/GU : 0.68  
Colour : 65 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.024  
Original Gravity : 1.033  
Final Gravity : 1.010

Fermentables (833 g)

661 g - Gladfield Ale Malt 5.9 EBC (79.4%)  
86 g - Crystal, Dark (Simpsons) 270 EBC (10.3%)  
57 g - Black Malt (Simpsons) 1665 EBC (6.8%)  
29 g - Cane (Beet) Sugar 0 EBC (3.5%)

Hops (7.1 g)

60 min - 5 g - Challenger - 7.5% (21 IBU)  
10 min - 2.1 g - Fuggle - 4.5% (2 IBU)

Miscellaneous

Mash - 0.45 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.65 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.29 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.3 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

0.4 pkg - White Labs English Ale WLP002

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 2.41 L  
Sparge Water : 6.24 L  
Boil Time : 60 min  
Total Water : 8.65 L



65 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

Robobrew Mash and Sparge Med Body  
59.7 °C - Strike Temp  
55 °C - 15 min - Mash In  
67 °C - 60 min - Mash Step  
75 °C - 15 min - Ramp up for mash out

Fermentation Profile

Imported  
19.4 °C - 4 days - Primary  
19.4 °C - 10 days - Secondary  
18.3 °C - 30 days - Conditioning

Water Profile

Default (Style - Mild)  
Ca 64 Mg 15 Na 50 Cl 75 SO 150 HCO 80  
  
SO/Cl ratio: 2  
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:

Recipe Notes

Classic English Dark Mild. Slightly darker than guidelines but in keeping with the original beer.