

Latest mild - 5.4%

Dark Mild

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Type: All Grain

IBU : 25 (Tinseth)
 BU/GU : 0.53
 Colour : 44 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.026
 Original Gravity : 1.047
 Final Gravity : 1.006

Fermentables (1.09 kg)

608 g - Mild Malt Ashburne 12.6 EBC (56%)
 183 g - Wheat Malt 4.1 EBC (16.8%)
 152 g - Flameout - Brown Sugar, Dark 98.5 EBC...
 76 g - Extra Light Crystal Malt 100 EBC (7%)
 ^ The Malt Miller (UK) MAL-01-031
 30 g - 30 min - Steep - Chocolate 935 EBC (2.8%)
 30 g - Flameout - Spray Dried Malt Extract -...
 ^ The Malt Miller (UK) EXT-00-005
 7 g - 30 min - Steep - Midnight Wheat Malt 14...

Hops (14.5 g)

70 min - 5 g - Willamette (Whole) - 5% (13 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 21 min - 5.7 g - Willamette (Whole) - 5% (9 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 7 min - 3.8 g - Willamette (Whole) - 5% (3 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.5 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.48 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.94 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.93 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.06 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.6 L
 Sparge Water : 6.41 L
 Boil Time : 70 min
 Total Water : 9.01 L



44 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

00 Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 58 Mg 12 Na 39 Cl 88 SO 102

SO/Cl ratio: 1.2

Mash pH: 5.37

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 = 25, EBC = 37.4, OG = 1.044, FG = 1.008.

Water profile:

Ca 70,

Mg 16,

Latest mild

Recipe Notes

Na 39,
Cl 88,
SO 102.