

AnOtter Dark Mild - 3.7%

Dark Mild

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.63
Colour : 36 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.026
Original Gravity : 1.038
Final Gravity : 1.010

Fermentables (930 g)

663 g - Pale Ale Malt 10 EBC (71.3%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
88 g - Chateau Crystal 150 EBC (9.5%)
^ Lot # 2500005818412
^ Brouwmaatje (NL) BM-BL. 051.619.25/1
88 g - Pale Wheat Malt 4 EBC (9.5%)
^ The Malt Miller (UK) MAL-00-032
48 g - Chocolate Malt 900 EBC (5.2%)
^ Brouwmaatje (NL) 051.027.1/250gr
37 g - Flaked Oats 2 EBC (4%)
^ Brouwmaatje (NL) BM/BL.051.163.4/1
6 g - Brown Sugar, Dark 98.5 EBC (0.6%)

Hops (8.9 g)

90 min - 1.6 g - Bramling Cross (Whole) - 5%...
^ Lot # 20220903
^ Home grown by The Thirsty Otter
90 min - 1.6 g - First Gold (Whole) - 10.55%...
^ The Malt Miller (UK) HOP-00-009
90 min - 1.6 g - Fuggle (Whole) - 5% (4 IBU)
^ Worcester Hop Shop (UK)
90 min - 1.6 g - Goldings - 5.6% (5 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Hop Stand

10 min hopstand @ 80 °C
10 min - 2.5 g - Styrian Goldings - 5.4% (1 IBU)

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.25 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 - 1.64 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Lallemend (LalBrew) Windsor Yeast

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

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

Mash Water : 2.77 L
Sparge Water : 6.9 L
Boil Time : 90 min
Total Water : 9.67 L



36 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °C - 60 min - Temperature

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 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:

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Recipe Notes

Target: ABV = 3.3 %, IBU = 22, EBC = 89, OG = 1.036, FG = 1.010.