

Thwaites Nutty Black - 2.9%

Dark Mild

Author: Sam

Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.71
 Colour : 66 EBC
 Carbonation : 1.9 CO2-vol

Pre-Boil Gravity : 1.023
 Original Gravity : 1.032
 Final Gravity : 1.010

Fermentables (834 g)

660 g - Gladfield Ale Malt 5.9 EBC (79.1%)
 86 g - Crystal, Dark (Simpsons) 270 EBC (10.3%)
 59 g - 30 min - Steep - Black Malt (Simpsons)...
 29 g - Cane (Beet) Sugar 0 EBC (3.5%)

Hops (7 g)

60 min - 4.9 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 - 0.78 g - Calcium Chloride (CaCl2) 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 - 1.29 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Sparge - 0.29 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

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 : 2.24 L
 Sparge Water : 6.36 L
 Boil Time : 60 min
 Total Water : 8.6 L



66 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

SO/Cl ratio: 2
 Mash pH: 5.33
 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.