

Clarke 1/2 MB (1961) - 3.3%

English-Style Dark Mild Ale

Author: Ronald Pattinson

Type: Partial Mash

IBU : 13 (Tinseth)
 BU/GU : 0.4
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.019
 Original Gravity : 1.033
 Final Gravity : 1.008

Fermentables (753 g)

609 g - Pale Ale Malt 5.5 EBC (80.9%)
 ^ The Malt Miller (UK) MAL-00-042
 53 g - 10 min - Boil - Invert Sugar #3 98.5 E...
 26 g - Flaked Maize 3 EBC (3.5%)
 ^ The Malt Miller (UK) MAL-03-004
 26 g - 10 min - Boil - Maltodextrin 5.9 EBC (...
 ^ The Malt Miller (UK) SUG-00-006
 26 g - Spray Dried Malt Extract - Extra Dark...
 ^ The Malt Miller (UK) EXT-00-007
 13 g - Enzyme 4 EBC (1.7%)

Hops (8.2 g)

90 min - 2.6 g - Fuggles - 4.5% (7 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 2.6 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Dry Hops

4 days - 3 g - East Kent Goldings (T90) - 5%

Miscellaneous

10 min - Boil - 17.2 ml - Caramel 1000 SRM

Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 1.94 L
 Sparge Water : 7.46 L
 Boil Time : 90 min
 Total Water : 9.4 L



12 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature
 76 °C - 10 min - Sparge

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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 = 2.71 %, IBU = 13.4, EBC = 27.6, OG = 1.033, FG = 1.0125.
<http://barclayperkins.blogspot.com/2021/03/lets-brew-wednesday-1961-clarke-12-mb.html>