

## Dark Mild (20220922) - 3.8%

### English-Style Dark Mild Ale

Author: rats\_eyes@homebrewinguk.com

Type: All Grain

IBU : 17 (Tinseth)  
 BU/GU : 0.4  
 Colour : 54 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032  
 Original Gravity : 1.042  
 Final Gravity : 1.013

### Fermentables (1.11 kg)

895 g - Mild Ale Malt 7 EBC (80.9%)  
 ^ The Malt Miller (UK) MAL-00-012  
 102 g - Dark Crystal Malt 240 EBC (9.2%)  
 ^ The Malt Miller (UK) MAL-01-002  
 64 g - 30 min - Steep - Pale Chocolate Malt 5...  
 ^ The Malt Miller (UK) MAL-02-011  
 26 g - Flaked Barley 3 EBC (2.4%)  
 ^ The Malt Miller (UK) MAL-03-005  
 20 g - 30 min - Steep - Carafa Special III 14...  
 ^ Brouwmaatje (NL) 051.220.2

### Hops (7 g)

60 min - 7 g - Fuggle (Whole) - 5% (17 IBU)  
 ^ Worcester Hop Shop (UK)

### Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.62 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.23 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.09 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.88 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.3 pkg - Lallemend (LalBrew) Verdant IPA

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

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.07 L  
 Sparge Water : 5.79 L  
 Boil Time : 60 min  
 Total Water : 8.86 L



54 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (75 min)  
 76.7 °C - Strike Temp  
 70 °C - 60 min - Temperature  
 75 °C - 15 min - Mash out

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 2 days - Primary  
 20 °C - 12 days - Primary  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 50 Mg 3 Na 20 Cl 59 SO 63

SO/Cl ratio: 1.1

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: IBU = 22, OG = 1.042.