

Dark Mild (20220731) - 3.5%

Dark Mild

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.98
Colour : 28 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.017
Original Gravity : 1.029
Final Gravity : 1.002

Fermentables (710 g)

557 g - Finest Pale Ale Golden Promise 5.5 EB...
^ The Malt Miller (UK) MAL-00-058
66 g - Wheat White Malt 4.5 EBC (9.3%)
50 g - 10 min - Boil - Piloncillo 40 EBC (7%)
20 g - 30 min - Steep - Black Malt 2-Row 1335...
17 g - Caramel Malt 80L 210 EBC (2.4%)

Hops (10 g)

65 min - 5 g - First Gold (T90) - 7.5% (23 IBU)
^ The Malt Miller (UK) HOP-04-006
10 min - 5 g - Willamette - 5% (5 IBU)

Miscellaneous

Mash - 0.24 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.71 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.24 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.1 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.92 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Omega Gulo Ale OYL-501

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

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

Mash Water : 1.92 L
Sparge Water : 7.47 L
Boil Time : 90 min
Total Water : 9.39 L



28 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

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 50 Mg 3 Na 20 Cl 59 SO 63

SO/Cl ratio: 1.1
Mash pH: 5.38
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 = 4.5 %, IBU = 26, EBC = 61, OG = 1.041, FG = 1.007.