

Buck Mild v1 - 3.7%

Dark Mild

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.69
 Colour : 29 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.040
 Final Gravity : 1.012

Fermentables (1 kg)

411 g - Munich Malt 15 EBC (41.1%)
 ^ Brouwmaatje (NL) 051.043.8/1
 341 g - Pale Ale Malt 10 EBC (34.1%)
 ^ Lot # 542000394730
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 139 g - Caramel Malt 10L 25 EBC (13.9%)
 91 g - Wheat, Torrified 3.8 EBC (9.1%)
 ^ Van Der Kooij Jubbega (NL) 264222
 18 g - Blackprinz Malt 1335 EBC (1.8%)

Hops (11.8 g)

60 min - 8.7 g - Willamette - 5% (23 IBU)
 15 min - 3.1 g - Willamette - 5% (4 IBU)

Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.63 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.22 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.09 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.87 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 - Mangrove Jack's Empire Ale Yeast M15
 ^ Brouwstore (NL)

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 L
 Sparge Water : 5.84 L
 Boil Time : 60 min
 Total Water : 8.84 L



29 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (105 min)
 74.4 °C - Strike Temp
 68 °C - 90 min - Temperature
 74 °C - 15 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 22 °C - 14 days - Primary
 23 °C - 4 days - Diacetyl rest
 22 °C - 14 days - Carbonation
 22 °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 = 4.1 %, IBU = 27, EBC = 46, OG = 1.043, FG = 1.012.

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Recipe Notes

1.043 OG | 1.012 FG | 27 IBU | 4.1% ABV | 46 EBC

41.1% Munich light malt (15-22 EBC)

34.1% pale ale malt (5-6 EBC)

13.9% light crystal (~25-30 EBC) *This was a US (Briess) caramel 10L malt.

1.8% BlackPrinz malt (~1000 EBC) * The LHBS was out of black malt.

9.1% torrefied wheat

Willamette @ 60 min. 23 est. IBUs

Willamette @ 15 min. 4 est. IBUs

Mangrove Jack's M15 Empire Ale

BIAB - mash at 68°C for 90 min., dunk sparged at 74°C for 15 min.

Fermented at 22-23°C for 2½ weeks.