

## Doctor's XX Mild - 8.5%

### Historical Beer

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 80 (Tinseth)  
 BU/GU : 0.97  
 Colour : 16 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.051  
 Original Gravity : 1.082  
 Final Gravity : 1.017

### Fermentables (2.11 kg)

1.15 kg - Maris Otter Malt 6 EBC (54.5%)  
 ^ Lot # 2500001777621  
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1  
 960 g - Wildfire Pale Malt 10 EBC (45.5%)

### Hops (28.9 g)

75 min - 9.3 g - Cluster Fugget (T90) - 8.1%...  
 60 min - 4.2 g - Cluster Fugget (T90) - 8.1%...  
 60 min - 4.2 g - East Kent Goldings - 5.4% (1...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
 30 min - 11.2 g - East Kent Goldings - 5.4% (...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.01 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.87 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.88 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Mangrove Jack's Empire Ale Yeast M15  
 0.5 pkg - White Labs Nottingham Ale Yeast WLP039

### 01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 9.56 L  
 Post-Boil Vol : 5.96 L  
 Mash Water : 6.33 L  
 Sparge Water : 5.38 L  
 Boil Time : 120 min  
 Total Water : 11.71 L



16 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (75 min)  
 74.4 °C - Strike Temp  
 68 °C - 75 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 33 Mg 9 Na 38 Cl 75 SO 75

SO/Cl ratio: 1  
 Mash pH: 5.39  
 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 = 8.4 %, IBU = 85, EBC = 18, OG = 1.082, FG = 1.020.

g	Time	Hop	Est. BUs
20	@ 75 min.	Cluster Fugget	36
9	@ 60 min.	East Kent Golding	12

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## Recipe Notes

9	@ 60 min.	Cluster Fugget	16
21	@ 30 min.	East Kent Golding	21

M15 Empire 1st pitch, WLP039 2nd pitch (+12 hours)