

Basic Brewing - No Chill English Mild Ale - 3.7%

English-Style Pale Mild Ale

Author: basicbrewing.com

Type: All Grain

IBU : 16 (Tinseth)
 Colour : 20 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
 Original Gravity : 1.035
 Total Gravity : 1.038
 Final Gravity : 1.010

Fermentables (891 g)

781 g - Maris Otter Pale Ale Malt 5.9 EBC (87...
 ^ Lot # 67-200827-161058-155815-1/1
 ^ The Malt Miller (UK) MAL-00-036
 110 g - Brown Malt 150 EBC (12.4%)
 ^ The Malt Miller (UK) MAL-02-020
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (13.3 g)

60 min - 6.5 g - Fuggle (Whole) - 5% (16 IBU)
 ^ Worchester Hop Shop (UK)

Dry Hops

4 days - 6.8 g - Fuggle (Whole) - 5%

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.53 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Imperial Yeast Four Square A05

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

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

Mash Water : 2.67 L
 Sparge Water : 6.07 L
 Boil Time : 60 min
 Total Water : 8.74 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9
 Mash pH: 5.4

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

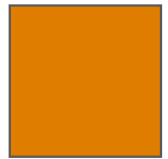
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



20 EBC

Recipe Notes

Target: ABV = 3.6 %, OG = 1.037, FG = 1.010
 Do not chill with a wort cooler.