

Brains - Dark (clone) - 3.5%

Dark Mild

Author: deanrpwaacs@homebrewinguk.com

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.64
 Colour : 41 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.025
 Original Gravity : 1.037
 Final Gravity : 1.010

Fermentables (930 g)

663 g - Best (Pale) Ale Malt 5.7 EBC (71.3%)
 ^ The Malt Miller (GB) MAL-00-042
 88 g - Crystal Malt 150 EBC (9.5%)
 ^ The Malt Miller (UK) MAL-01-008
 88 g - Pale Wheat Malt 3 EBC (9.5%)
 ^ The Malt Miller (UK) MAL-00-047
 48 g - Chocolate Malt 950 EBC (5.2%)
 ^ The Malt Miller (UK) MAL-02-004
 37 g - Flaked Oats Including Husk 2 EBC (4%)
 ^ The Malt Miller (UK) MAL-03-007
 6 g - Brown Sugar, Dark 98.5 EBC (0.6%)

Hops (8.9 g)

90 min - 1.6 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 90 min - 1.6 g - First Gold (Whole) - 10.55%...
 ^ The Malt Miller (UK) HOP-00-009
 90 min - 1.6 g - Fuggle (Whole) - 5% (4 IBU)
 ^ Worcester Hop Shop (UK)
 90 min - 1.6 g - Goldings - 5.6% (5 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 2.5 g - Styrian Goldings - 5.4% (1 IBU)

Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.25 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.68 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.27 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.64 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 - Lallemend (LalBrew) Windsor Yeast

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

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

Mash Water : 2.77 L
 Sparge Water : 6.9 L
 Boil Time : 90 min
 Total Water : 9.67 L



41 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 74.4 °C - Strike Temp
 68 °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 60 Mg 15 Na 50 Cl 75 SO 150

SO/Cl ratio: 2
 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:

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Recipe Notes

deanrpwaacs 20/10/16

I brewed this at the weekend , mashed at 68c and used Windsor fermented low at 17c.

Fermentable

Pale Malt

Crystal Malt

Chocolate Malt

Pale Wheat

Oat Flakes

Dark brown sugar 20g .

Hop Variety

Bramling Cross

First Gold

Fuggle

Golding

Styrian Goldings

Final Volume:

Original Gravity:

Final Gravity:

Alcohol Content:

Total Liquor:

Mash Liquor:

Mash Efficiency:

Bitterness:

Colour:

Going to check gravity tonight . OG ended at 1.040 .