

## Abbey Road Mild - 3.9%

### Dark Mild

Author: Geoffrey Shread

Type: All Grain

IBU : 23 (Tinseth)  
 BU/GU : 0.62  
 Colour : 30 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.023  
 Original Gravity : 1.035  
 Total Gravity : 1.037  
 Final Gravity : 1.007

### Fermentables (832 g)

533 g - Mild Ale Malt 7 EBC (64.1%)  
 ^ The Malt Miller (UK) MAL-00-012  
 173 g - Pale Malt 2-Row 5.9 EBC (20.8%)  
 67 g - Invert Sugar #3 98.5 EBC (8.1%)  
 32 g - Extra Light Crystal Malt 100 EBC (3.9%)  
 ^ The Malt Miller (UK) MAL-01-031  
 27 g - Chocolate Malt 950 EBC (3.3%)  
 ^ The Malt Miller (UK) MAL-02-004  
 22 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (5.5 g)

60 min - 5.5 g - Northdown (T90) - 7.4% (23 IBU)  
 ^ The Malt Miller (UK) HOP-04-005

### Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.13 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.6 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.14 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.46 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 88%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 2.3 L  
 Sparge Water : 6.31 L  
 Boil Time : 60 min  
 Total Water : 8.61 L



30 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  
 76 °C - 15 min - Sparge

### 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: 5.34  
 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 = 3.6 %, IBU = 23.54, EBC = 24.48, OG = 1.037, FG = 1.010.