

Dark Days Mild v1 - 4.6%

English-Style Dark Mild Ale

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Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.72
 Colour : 40 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028
 Original Gravity : 1.041
 Final Gravity : 1.006

Fermentables (1.02 kg)

399 g - Mild Ale Malt 7 EBC (39.2%)
 ^ The Malt Miller (UK) MAL-00-012
 399 g - Pale Ale Malt 2-Row 7.9 EBC (39.2%)
 77 g - Heritage 1823 Greenwich Crystal Malt 1...
 ^ The Malt Miller (UK) MAL-00-044
 56 g - Torrified Wheat 3.9 EBC (5.5%)
 ^ The Malt Miller (UK) MAL-03-006
 37 g - 10 min - Boil - Brown Sugar, Dark 98.5...
 25 g - Chocolate Malt 1000 EBC (2.5%)
 25 g - Pale Chocolate Malt 525 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-02-011

Hops (15 g)

60 min - 6.3 g - Challenger (T90) - 7.2% (24...
 ^ The Malt Miller (UK) HOP-04-000
 10 min - 4.1 g - Hallertauer Mittelfrueh (T90...
 ^ The Malt Miller (UK) HOP-06-008
 5 min - 4.6 g - Hallertauer Mittelfrueh (T90)...
 ^ The Malt Miller (UK) HOP-06-008

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.65 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.56 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - White Labs London Fog Ale WLP066

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.78 L
 Sparge Water : 6.44 L
 Boil Time : 75 min
 Total Water : 9.22 L



40 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 71 °C - Strike Temp
 65 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

Water Profile

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: 5.4
 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 = 3.8 %, IBU = 30, EBC = 34, OG = 1.041, FG = 1.012.