

Nerdy Brewers - Session State - 3.9%

Dark Mild

Author: Nerdy Brewers

Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.58
Colour : 40 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.040
Final Gravity : 1.010

Fermentables (1.01 kg)

760 g - Maris Otter Pale Ale Malt 5.9 EBC (75...
^ The Malt Miller (UK) MAL-00-036
90 g - Amber Malt 100 EBC (8.9%)
^ The Malt Miller (UK) MAL-02-006
90 g - Brown Malt 150 EBC (8.9%)
^ The Malt Miller (UK) MAL-02-020
70 g - Chocolate Rye 485 EBC (6.9%)

Hops (6 g)

60 min - 6 g - Challenger (T90) - 7.2% (23 IBU)
^ The Malt Miller (UK) HOP-04-000

Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.89 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.22 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.57 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
60 min - Boil - 0.15 g - Lipohop K
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20

Yeast

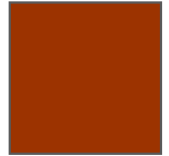
0.3 pkg - Fermentis SafAle English Ale S-04
^ The Malt Miller (UK) YEA-02-024

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 3.03 L
Sparge Water : 4 L
Boil Time : 60 min
Top-Up Water : 1.82 L
Total Water : 8.85 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%



40 EBC

Mash Profile

High fermentability plus mash out
72.1 °C - Strike Temp
66 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
Ca 45 Mg 2 Na 20 Cl 65 SO 40

SO/Cl ratio: 0.6

Mash pH: 5.3

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: