

Sara Hughes - NotQuiteSoMild - 5.8%

Dark Mild

Author: ianharkess / The Malt Miller

Type: All Grain

IBU : 38 (Tinseth)
 BU/GU : 0.63
 Colour : 45 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.060
 Final Gravity : 1.016

Fermentables (1.53 kg)

1.149 kg - Maris Otter 5.5 EBC (75.2%)
 ^ The Malt Miller (UK) MAL-00-038
 379 g - Light Crystal 150 170 EBC (24.8%)

Hops (18.4 g)

60 min - 8.1 g - Fuggle (Whole) - 5% (17 IBU)
 ^ Worcester Hop Shop (UK)
 60 min - 6.7 g - East Kent Goldings - 5.4% (1...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 15 min - 3.6 g - East Kent Goldings - 5.4% (4...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.66 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.59 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.6 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 4.58 L
 Sparge Water : 4.77 L
 Boil Time : 60 min
 Total Water : 9.35 L



45 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 90 min - Temperature
 80 °C - 15 min - Mash out

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: 5.29
 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 = 6 %, IBU = 30, OG = 1.0569, FG = 1.013.

Pitch 6 grams yeast.