

Dark Mild - 4.2%

Dark Mild

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Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.66
 Colour : 29 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.026
 Original Gravity : 1.039
 Final Gravity : 1.007

Fermentables (958 g)

736 g - Finest Pale Maris Otter 5 EBC (76.8%)
 ^ The Malt Miller (UK) MAL-00-072
 88 g - 10 min - Boil - Invert Sugar 0 EBC (9.2%)
 74 g - Wheat Malt 4 EBC (7.7%)
 ^ The Malt Miller (UK) MAL-04-004
 30 g - Black (Patent) Malt 985 EBC (3.1%)
 15 g - Flaked Oats Including Husk 2 EBC (1.6%)
 ^ The Malt Miller (UK) MAL-03-007
 15 g - Special B 290 EBC (1.6%)

Hops (11.2 g)

60 min - 8.3 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001
 10 min - 2.9 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.14 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.61 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.48 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemant (LalBrew) Nottingham Yeast
 ^ Lot # 10812600807711V
 ^ 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 : 2.61 L
 Sparge Water : 6.11 L
 Boil Time : 60 min
 Total Water : 8.72 L



29 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.39

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 = 4.28 %, IBU = 25.69, EBC = 30.4, OG = 1.042, FG = 1.010.