

Mild - 3.8%

Dark Mild

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Type: All Grain

IBU : 19 (Tinseth)
 BU/GU : 0.54
 Colour : 28 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.024
 Original Gravity : 1.036
 Final Gravity : 1.007

Fermentables (841 g)

632 g - Mild Ale Malt 7 EBC (75.2%)
 ^ The Malt Miller (UK) MAL-00-012
 76 g - Sugar, Muscovado 49.5 EBC (9%)
 51 g - Flaked Maize 3 EBC (6.1%)
 ^ The Malt Miller (UK) MAL-03-004
 41 g - Crystal Malt 150 EBC (4.9%)
 ^ The Malt Miller (UK) MAL-01-008
 24 g - Dark Crystal Malt 240 EBC (2.9%)
 ^ The Malt Miller (UK) MAL-01-002
 17 g - Chocolate Malt 950 EBC (2%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (8 g)

60 min - 5.6 g - Fuggles - 4.5% (14 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 2.4 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 - 1.13 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

Yeast

0.3 pkg - Neales Brewing Supplies Classic Eng...
 ^ The Malt Miller (UK) YEA-02-021

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



28 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

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 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: 5.42
 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 = 3.5 %, IBU = 20, EBC = ?, OG = 1.036, FG = 1.010.