

Boddingtons - Oldham Mild (1987) - 3.3%

Dark Mild

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Type: All Grain

IBU : 10 (Tinseth)
Colour : 24 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.022
Original Gravity : 1.034
Final Gravity : 1.009

Fermentables (833 g)

720 g - Pale Ale Malt 5.5 EBC (86.4%)
^ The Malt Miller (UK) MAL-00-042
69 g - Crystal Malt 150 EBC (8.3%)
^ The Malt Miller (UK) MAL-01-008
30 g - 10 min - Boil - Invert Sugar #1 23.5 E...
14 g - Chocolate Malt 950 EBC (1.7%)
^ The Malt Miller (UK) MAL-02-004

Hops (4 g)

90 min - 2.6 g - East Kent Goldings (T90) - 5...
^ The Malt Miller (UK) HOP-04-001
20 min - 1.4 g - East Kent Goldings (T90) - 5...
^ The Malt Miller (UK) HOP-04-001

Yeast

0.2 pkg - Lallemend (LalBrew) Windsor Yeast

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 2.41 L
Sparge Water : 7.14 L
Boil Time : 90 min
Total Water : 9.55 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%



24 EBC

Mash Profile

01 One Step Mash (120 min)
75.4 °C - Strike Temp
68.9 °C - 120 min - Temperature

Fermentation Profile

Ale
17.8 °C - 14 days - Primary

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 = 3.41 %, IBU = 11, EBC = 35.2, OG = 1.033, FG = 1.007.
<http://barclayperkins.blogspot.com/2012/05/lets-brew-wednesday-oldham-1987-mild.html>