

xBmt-20220331 TBC Imperial Yeast A09 Pub vs Safale S-04 - 4.1%

Dark Mild

Author: Will Lovell

Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.5
Colour : 32 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.041
Final Gravity : 1.010

Fermentables (1.09 kg)

716 g - Barke Pilsner 3.5 EBC (65.7%)
184 g - Vienna Malt 5.9 EBC (16.9%)
87 g - Golden Naked Oats 18 EBC (8%)
65 g - Crystal Malt 133 EBC (6%)
38 g - Roasted Barley 800 EBC (3.5%)

Hops (11.6 g)

60 min - 5.5 g - Fuggle - 5.2% (15 IBU)
15 min - 2.7 g - Fuggle - 5.2% (4 IBU)
5 min - 3.4 g - Fuggle - 5.2% (2 IBU)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.51 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

0.5 pkg - Imperial Yeast A09 Pub OR Safeale...

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

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

Mash Water : 3.27 L
Sparge Water : 5.66 L
Boil Time : 60 min
Total Water : 8.93 L



32 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature

Fermentation Profile

Ale
17.8 °C - 4 days - Primary
21.1 °C - 3 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: 5.38
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

Water Profile: Ca 68 | Mg 8 | Na 15 | SO4 104 | Cl 68

<https://brulosophy.com/2022/03/31/the-bru-club-xbmt-series-yeast-comparison-imperial-yeast-a09-pub-vs-safale-s-04-english-ale-in-a-dark-mild/>