

Dark Mild Ale - 3.3%

Dark Mild

Author:

Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.64
Colour : 24 SRM
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.038
Final Gravity : 1.013

Fermentables (10.26 kg)

8.6 kg - Gladfield Ale Malt 2.8 SRM (83.8%)
400 g - Gladfield Dark Crystal Malt 100 SRM (...
400 g - Gladfield Light Chocolate Malt 485 SR...
400 g - Gladfield Medium Crystal Malt 51 SRM...
260 g - Gladfield Light Crystal Malt 27.5 SRM...
200 g - Black Malt 845 SRM (2%)

Hops (192.4 g)

30 min - 96.2 g - East Kent Goldings (EKG) -...
15 min - 96.2 g - East Kent Goldings (EKG) -...

Miscellaneous

Mash - 8.5 g - Calcium Chloride (CaCl2)
Mash - 2 items - Campden Tablets
Mash - 4 g - Gypsum (CaSO4)
Mash - 0.5 ml - Phosphoric Acid 96% 96%
Sparge - 6.35 g - Calcium Chloride (CaCl2)
Sparge - 1 items - Campden Tablets
Sparge - 2.99 g - Gypsum (CaSO4)
Sparge - 1.3 ml - Phosphoric Acid 96% 96%
15 min - Boil - 1 items - Whirlfloc
15 min - Boil - 10 g - Yeast Nutrients

Yeast

5 pkg - Lallemmand (LalBrew) Windsor Yeast

Cells

10 million cells / ml

Speidel Braumeister 50 PLUS

Batch Size : 60 L
Boil Size : 77 L
Post-Boil Vol : 69.3 L

Mash Water : 48.61 L
Sparge Water : 27 L
Sparge Water Temp : 75 °C
Boil Time : 60 min
HLT Water : 30 L
Top-Up Water : 6.31 L
Total Water : 84.92 L

Brewhouse Efficiency: 73%

Mash Efficiency: 80.9%

Mash Profile

High fermentability
65 °C - 60 min - Mash In
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
19 °C - 7 days - Primary
21 °C (3 day ramp) - 4 days - Primary

Water Profile

Mudgeeraba (Tarrant Drive Pump Station) (Mar...
Ca 85 Mg 1 Na 13 Cl 99 SO 60

SO/Cl ratio: 0.6
Mash pH: 5.41
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

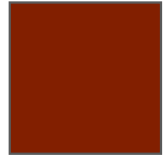
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



24 SRM