



DARK ALES, SESSION BEERS



@hoppydaysbrewingsupplies

@hoppy.days.brewing

BREW # _____

DATE BREWED _____

DATE PACKAGED _____

DARK MILD

ALL GRAIN RECIPE KIT - 23L Batch

3.4% ABV - 13 IBU (BR 0.37#)

Comforting, sessionable and deeply traditional, our DARK MILD is less about booze and more about balance. This rich and roasty brew rewards slow conversation, with "just one more" turning into another three or four...

INGREDIENTS

- Maris Otter - 2.55kg
- Caramunich III - 410g
- Brown Malt - 200g
- Malted Oats - 200g
- Red Gum Smoked - 150g
- Pale Chocolate - 130g
- Chocolate - 80g

HOPS

East Kent Goldings - 50g

YEAST**

M36 Liberty Bell Ale Yeast 10g

EXTRAS

Whirlfloc Tablet, Yeast Nutrient



HOPS 
MALT 

WATER PROFILE

MILD ALE

Ca² 50, Cl 60, SO₄²⁻ 40, HCO 90

Target Mash pH: 5.4

WATER ADDITIONS (RO Water)

Calcium Sulphate: 2.2g

Calcium Chloride: 3.7g

Bicarb Soda: 4.2g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 1g

Bicarb Soda: 2g

Potassium Metabisulphite: 1/4 teaspoon

** Default Kit ingredients; other yeast options available.
Whirlfloc and Nutrient sold separately.

BREW DAY NUMBERS



^BATCH SIZE 23L

TOTAL WATER 31.5L

MASH WATER 15L

SPARGE WATER 16.5L

MASH TEMP 67°C

MASH TIME 60 min

^BOIL VOLUME 28.5L

BOIL TIME 60m

^PRE-BOIL GRAVITY 1.032

ORIGINAL GRAVITY 1.036

MASH EFFICIENCY 80%

**RECORDED
NUMBERS**

BOIL ADDITIONS (60min boil)

60 min 20g EAST KENT GOLDINGS 

5 min Whirlfloc Tablet, 1 tsp Yeast Nutrient

0 min Turn off heat

CHILL to 19°C TRANSFER TO FERMENTER

FERMENT 19°C until complete



BREWER'S NOTES eg. check SG, Final Gravity, ABV...

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

* Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.