



# RECIPES

# WINDSOR - DARK MILD 10HL



## STEP 1

### LIQUOR

	LITRES
<b>Final Kettle Vol</b>	<b>900</b>
<b>Beg Kettle Vol</b>	<b>1000</b>
L:G	2.8
<b>Mashing in Liquor</b>	<b>383</b>
Lauter	0
<b>Sparge Liquor</b>	<b>917</b>
Total Liquor	1300

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

100



## STEP 2

### MALT

<b>Original Gravity/Plato</b>	<b>1,0388</b>	<b>9.7</b>
BME (premised)	0.860	
<b>Colour (Lovibond)</b>	<b>9 to 19</b>	

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
<b>Pale Ale</b>	0.40	0.80	0.688	3.0	1.0
<b>Pils</b>	0.35	0.81	0.697	3.0	0.9
<b>Crystal</b>	0.18	0.73	0.628	59.0	9.0
<b>Brown</b>	0.06	0.72	0.619	68.0	3.5
<b>Choco Wheat</b>	0.01	0.72	0.619	350.0	3.0
<b>TOTAL</b>					<b>17.4</b>

**EXTRACT (KG): 90.69**

WEIGHT OF MALT (KG)

<b>Pale Ale</b>	<b>52.72</b>
<b>Pils</b>	<b>45.56</b>
<b>Crystal</b>	<b>26.00</b>
<b>Brown</b>	<b>8.79</b>
<b>Choco Wheat</b>	<b>1.46</b>
<b>TOTAL</b>	<b>134.54</b>



### TEMPERATURE

	°F	°C
<b>Conversion Temp</b>	<b>149</b>	<b>65.0</b>
<b>Strike Temp</b>	<b>151</b>	<b>66.0</b>
Sparge Temp	172	77.8

SPARGE ACID

NONE

FONT LEGEND

**Temp**  
**Gravity/Brewing parameters**  
**Water**  
**Malts**  
**Hops**  
**Yeast**



## STEP 3

### HOPS

**Kettle Boil Time: 90 Min**

Hop Additions: 2

**IBUs: 17**

Irish Moss @ 30 min before knock-out: 50g  
(1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
<b>Centennial</b>	0.10	<b>75.00</b>	0.200	0.920	15.64	<b>704</b>
<b>Fuggle</b>	0.04	<b>whirlpool</b>	0.050	0.080	1.36	<b>612</b>
					<b>TOTAL</b>	<b>1316</b>



## STEP 4

### YEAST

<b>Yeast Type/Number</b>	<b>Windsor</b>
<b>Fermentation Temp</b>	<b>21°C</b>



### NOTES

• Non-filtered