

# Higsons Mild #72 - 24 Dec 2021

**Brewfather**

www.brewfather.app

## Higsonish Mild - 4.9%

Author: Obadiah Boondoggle Brewery

Type: All Grain

IBU : 21 (Tinseth)  
 BU/GU : 0.43  
 Colour : 50 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036  
 Original Gravity : 1.048  
 Final Gravity : 1.011

### Fermentables (4.14 kg)

1.6 kg - Vienna Malt Feb 21 10.9 EBC (38.7%)  
 ^ My stock  
 1.5 kg - Chevalier 9.4 EBC (36.2%)  
 ^ Lot # SS22665  
 420 g - Crystal Extra Dark 475 EBC (10.1%)  
 ^ Box 2 - 19.12.20 8kgs Brew Store  
 320 g - Wheat Malt 2.5 EBC (7.7%)  
 ^ Box 1  
 100 g - 15 min - Boil - Blackstrap Molasses 6...  
 100 g - Golden Syrup 0 EBC (2.4%)  
 100 g - Muntons Light Chocolate 3.9 EBC (2.4%)

### Hops (26 g)

90 min - 9 g - Challenger (Whole) - 6.73% (8...  
 90 min - 8 g - Fuggles - 5% (6 IBU)  
 90 min - 4 g - Galena - 13% (7 IBU)  
 0 min - 5 g - Fuggles - 5%

### Miscellaneous

Mash - 2.74 g - Calcium Chloride (CaCl2)  
 Mash - 2.47 g - Epsom Salt (MgSO4)  
 Mash - 2.47 g - Gypsum (CaSO4)  
 Sparge - 2.25 g - Calcium Chloride (CaCl2)  
 Sparge - 2.03 g - Epsom Salt (MgSO4)  
 Sparge - 2.03 g - Gypsum (CaSO4)

### Yeast

21 g - WHC Lab Bond

### Cells

168 billion yeast cells  
 10 million cells / ml

### Brew Devil

Batch Size : 19 L  
 Boil Size : 26.08 L  
 Post-Boil Vol : 20.83 L

Mash Water : 19.82 L  
 Sparge Water : 9.16 L  
 Sparge Water Temp : 75 °C  
 Boil Time : 90 min  
 Total Water : 28.98 L

Brewhouse Efficiency: 75.4%  
 Mash Efficiency: 79.4%

### Mash Profile

Two Step Mash  
 68.6 °C - Strike Temp  
 65 °C - 60 min - First Step  
 68 °C - 30 min - Second Step  
 80 °C - 15 min - Sparge

### Fermentation Profile

Fermentation for Kegs  
 20 °C - null PSI - 0 days - Aerate for 30 mins  
 18 °C - null PSI - 7 days - Fermenting  
 5 °C - null PSI - 35 days - Conditioning in B...  
 5 °C - 12 PSI - 14 days - Carbonation

### Water Profile

CW11 1BG (Style - Mild)  
 Ca 76 Mg 13 Na 9 Cl 67 SO 136

SO/Cl ratio: 2

Mash pH: 5.07

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity: 1.048

Fermenter Top-Up:

Fermenter Volume:

Final Gravity: 1.011

Bottling Volume:



50 EBC

### Batch Notes

30 min mash at 63C  
 180 min mash at 65C  
 30 min mash at 68C

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## Extra Measured Values

Ambient Temperature

## Batch Log

24 December 2021	Brew Date
24 December 2021	Fermentation Start
24 December 2021 12:28	Status: Fermenting
6 January 2022 10:24	Status: Conditioning
8 February 2022 13:54	Status: Completed
9 February 2022	Bottling Date
25 March 2022 20:20	Status: Archived