

# CRISP DARK MILD

*Subtle hops with light sweetness* | ABV 4% | IBU 18 | OG 1040 SG

Five different malts make up the grist for this dark and delicious mild, expect lightly roasted coffee aromas and dark chocolate balanced with pleasant sweetness and subtle hopping.

## BASICS

<b>BATCH SIZE</b> (LITRES):	1630
<b>BATCH SIZE</b> (UK BARRELS):	10
<b>ORIGINAL GRAVITY:</b>	1040 SG
<b>FINAL GRAVITY:</b>	1009 SG
<b>IBUs:</b>	18
<b>COLOUR</b> (EBC/SRM):	32 / 16
<b>BREWHOUSE EFFICIENCY:</b>	85%

## INGREDIENTS

 MALTS	(kg)	%
BEST ALE	212	83
CRYSTAL 240	11	4
AMBER	6	2
LOW COL CHOCOLATE	20	7
WHEAT	10	4
<b>TOTAL</b>	<b>259</b>	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
PILOT	518	30	8.5	Start of boil
PHOENIX	419	30	10.5	Middle
GODIVA	391	20	7.5	Flame out
FIRST GOLD	391	20	7.5	Flame out

## METHODS / TIMINGS

### TEMPERATURES

<b>MASH TEMP:</b>	65°C / 149°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F

 <b>MASH LIQUOR VOL</b> (LITRES):	697
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins

### YEAST

NOTTINGHAM ALE



#### Mike's Top Tip

"60g/hl of a nice spicy T90 dry hop will put a nice twist on the aroma of this malty beer."