

HOMEBREW-CRISP MILD

Sessionable caramel sweetness | ABV 3.5% | IBU 18 | OG 1036 SG

Crystal 150 has a sweet caramel taste and aroma and works well in this beer along with the darker roasted malts, making a pleasant sessionable mild.



BASICS

BATCH SIZE FERMENTER:	25 l
BATCH SIZE BOIL:	27.75 l
ORIGINAL GRAVITY:	1036 SG
FINAL GRAVITY:	1009 SG
IBUs:	18
COLOUR (EBC/SRM):	15 / 8
BREWHOUSE EFFICIENCY:	80%

METHODS / TIMINGS



TEMPERATURES


MASH TEMP:	66°C / 151°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	77%
 MASH LIQUOR VOL (LITRES):	10.1
 LIQUOR / MASH RATIO:	2.7 : 1



TIMINGS

MASH: 60 mins **BOIL:** 60 mins **STAND:** 30 mins

INGREDIENTS

 MALTS	(kg)	%
VIENNA	3.16	85
CRYSTAL 150	0.25	6
BROWN	0.12	3
WHEAT	0.22	6
TOTAL	3.75	




Mike's Top Tip

"Mash this brew for 90 minutes to ensure full conversion as the Vienna Malt has fewer amylase enzymes than regular pale malts."



YEAST

ENGLISH ALE

 HOPS	(g)	Alpha Acid %	Contribution	Add
TARGET	6.3	10.5	30	Start of Boil
PHOENIX	6.3	10.5	30	Middle
PHOENIX	13.1	10.5	20	Flame Out
EAST KENT GOLDINGS	9.5	6.5	20	Flame Out