

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 (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1036 SG
FINAL GRAVITY:	1009 SG
IBUs:	18
COLOUR (EBC/SRM):	15 / 8
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
VIENNA	194	85
CRYSTAL 150	15	6
BROWN	8	3
WHEAT	13	6
TOTAL	230	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
TARGET	419	30	10.5	Start of boil
PHOENIX	419	30	10.5	Middle
PHOENIX	279	20	10.5	Flame out
EAST KENT GOLDINGS	451	20	6.5	Flame out

METHODS / TIMINGS



TEMPERATURES

MASH TEMP:	66°C / 151°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	21°C / 70°F



MASH LIQUOR VOL (LITRES): 621



LIQUOR / MASH RATIO: 2.7 : 1



TIMINGS

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



YEAST

ENGLISH ALE



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.”