

Mild Ale

Description: Once the most popular style of beer in England, but has fallen out of favour because it has flavour and colour.

Malty, sweet beer with dark colour and low bitterness.

Original Gravity	1044 or 11.0 Brix
Alcohol by Volume	3.9%
Colour	100 EBC or 38 ASBC
Bitterness	25 EBU

Malts:

Pale Ale Malt	83%
Crystal Malt (160-180 EBC or 70-80 ASBC)	12%
Black Malt (1300 EBC or 500 ASBC)	5%

Mashing:

Mash-in at 68C and hold for 60 minutes

Sparge or lauter at 75C

Hops and Boiling:

All bitterness is derived from the main hop added at the start of boil – hops to use Fuggles

Late hops added at the end of the boil 50 grams/HI Goldings

Total boil time 90 minutes

Fermentation and Maturation:

Cool the wort to 17C and pitch with a suitable Ale yeast Wyeast 1028, 1098 or 1335. Fermentation should be approximately 3 to 5 days, with a maximum fermentation temperature of 21C. When the gravity reaches 1014 or 3.5 Brix cool the beer. Allow the beer to mature for at least 7 days at 0 to 2C.