



May all your fermentations be Great Fermentations!

The Magical Mild Ale – A delicious British-style session brown

Our mild ale is quite sessionable! Malty with a distinct nuttiness, this beer goes down smooth, pint after pint. Your friends will be able to show you their new magic trick: making this beer disappear!

BEER SPECS

Original Gravity:

1.033 —1.035 @ 65% efficiency

1.036 —1.038 @ 70% efficiency

1.038 —1.040 @ 75% efficiency

Final Gravity: 1.008—1.012

IBU: 16-20

ABV%: 2.7% - 4.2%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A higher mash temperature will create a fuller body in this beer. We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. While a secondary fermentation is not completely necessary, it can aid in clarity and help with sedimentation. If doing a secondary fermentation, we recommend a time frame of one week before bottling or kegging.

RECIPE DETAILS

- 7 lbs.** English Mild Malt
- 1 lb.** Amber Malt
- 0.50 lb.** Simpson's Dark Crystal Malt
- 0.25 lb.** Pale Chocolate Malt

FERMENTABLES

- 0.5 oz.** EKG hops, added at the beginning of 60 min boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
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BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1968 London ESB, Wyeast #1028 London Ale, White Labs WLP 002 English Ale, Safale S-04 or Nottingham Dry Yeast

