

DARK MILD

Tim Thomssen
Lincoln, Nebraska
(5 gallons/19 L, all-grain)
OG = 1.046 FG = 1.017
IBU = 19 SRM = 19 ABV = 3.8%

Winner of the New England Regional Homebrew Competition.

INGREDIENTS

6 lbs. (2.7 kg) pale ale malt
14 oz. (397 g) Briess Victory® malt
11 oz. (312 g) UK amber malt
7 oz. (198 g) flaked oats
7 oz. (198 g) UK dark crystal malt (80 °L)
7 oz. (198 g) Weyermann Caramunich® II malt (46 °L)
4 oz. (113 g) Belgian Special B malt
4 oz. (113 g) UK extra dark crystal (160 °L)
4 oz. (113 g) molasses
2.1 AAU East Kent Goldings hops (first wort hop) (0.33 oz./9 g at 6.2% alpha acids)
4.3 AAU East Kent Goldings hops (20 min.) (0.7 oz./20 g at 6.2% alpha acids)
1 tablet Whirfloc® (15 min.)
½ tsp. yeast nutrients (15 min.)
White Labs WLP002 (English Ale) or Wyeast 1098 (British Ale) yeast
⅓ cup corn sugar (if priming)

STEP BY STEP

Two or three days before brew day, make a 1-qt. (1-L) yeast starter, aerating the wort thoroughly before pitching the yeast. Water profile: 6 g calcium chloride, 2 g baking soda, 2 g epsom salt, 2 g gypsum.

Mash grains at 152 °F (67 °C) for 60 minutes (mash pH: 5.2) in 16 qts. (15 L) of water. Drain mash tun completely into kettle, then sparge with 170 °F (77 °C) water until 6.5 gallons (25 L) of wort is collected. Boil the wort for 60 minutes, adding the hops at times indicated in the recipe. Add the molasses in the boil. First wort hops go in the kettle before the mash tun is run off. Chill to 64 °F (18 °C).

Oxygenate the wort, then pitch the yeast starter. Allow the fermentation temperature to free rise as high as 72 °F (22 °C) until fermentation is

complete. Rack the beer to a secondary fermenter, and cold condition at 32 °F (0 °C) for 7 days. Prime and bottle condition, or keg and force carbonate.

DARK MILD

Tim Thomssen
Lincoln, Nebraska
(5 gallons/19 L, partial mash)
OG = 1.046 FG = 1.017
IBU = 19 SRM = 19 ABV = 3.8%

INGREDIENTS

3.3 lbs. (1.5 kg) pale liquid malt extract
1.5 lbs. (0.68 kg) pale ale malt
14 oz. (397 g) Briess Victory® malt
11 oz. (312 g) UK amber malt
7 oz. (198 g) UK dark crystal malt (80 °L)
7 oz. (198 g) Weyermann Caramunich® II malt (46 °L)
4 oz. (113 g) Belgian Special B malt
4 oz. (113 g) UK extra dark crystal (160 °L)
4 oz. (113 g) molasses
2.1 AAU East Kent Goldings hops (first wort hop) (0.33 oz./9 g at 6.2% alpha acids)
4.3 AAU East Kent Goldings hops (20 min.) (0.7 oz./20 g at 6.2% alpha acids)
1 tablet Whirfloc® (15 min.)
½ tsp. yeast nutrients (15 min.)
White Labs WLP002 (English Ale) or Wyeast 1098 (British Ale) yeast
⅓ cup corn sugar (if priming)

STEP BY STEP

Heat 1.5 gallons (6 L) of water in a pot to 162 °F (72 °C). Mash the crushed pale ale, Victory® and amber malts in a large muslin bag for 60 minutes. Add the crystal malts to the bag and soak for 15 minutes. Remove the bag and place in a large colander. Slowly wash the grains with 1 gallon (4 L) hot water. Top off to 6 gallons (23 L) and bring to a boil. Turn off heat. Add the malt extract and molasses and stir thoroughly to dissolve the extract completely. You do not want to feel liquid extract at the bottom of the kettle when stirring with your spoon. Turn the heat back on and bring to a boil. Boil the wort for 60 minutes, adding the hops at the times indicated in the recipe. Follow the remainder of the all-grain recipe (left).

