

# AK47 PALE MILD (All Grain)

Official NORTHERN BREWER Instructional Document

Three things to know: 1) It's pale. 2) It's a mild. 3) This isn't a new concept. True, most milds are like little brown ales, but pale versions have existed and still do exist; this kit is an homage to one of the (relatively) famous ones. Like our classic Mild Ale kit, expect AK47 to be lightly bittered and light-bodied but not at all boring. Instead of those chocolate-and-toffee, look for malt flavors that suggest honey, biscuits, and fresh bread, rounded out with buttery and citrus fruit notes from the yeast. Ready to drink quickly, obligingly chuggable, and remarkably complex for barely 3% abv.

## O.G: 1.036 READY: 4 WEEKS

Suggested fermentation schedule: 2 weeks primary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 5 lbs. Maris Otter
- 0.5 lbs Simpsons Caramalt
- 1 oz Fawcett Pale Chocolate

## BOIL ADDITIONS & TIMES

- 0.5 oz UK Kent Goldings (60 min)
- 0.25 oz UK Kent Goldings (15 min)
- 1 lb corn sugar (the end of the boil)

## YEAST

- **DRY YEAST (DEFAULT):**  
Fermentis Safale S-04  
Optimum temperature: 64-75°F.
- **LIQUID YEAST OPTION:**  
Wyeast 1098 British Ale.  
Optimum temperature: 64-75° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

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0.25 oz UK Kent Goldings (15 min)

1 lb corn sugar (the end of the boil)

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