

IMPERIAL MILD ALE (All Grain)

Official NORTHERN BREWER Instructional Document

This overfed reddish-brown session beer crams twice as much mildness into every pint: dark fruit notes with a roasty chocolate edge, wholegrain biscuit and toast flavors, a pleasantly intense estery, fruity nose with a suggestion of earthy hop, and an invitingly round finish. A lawnmower beer for people with really big lawns, or a great mugful for the shoulder seasons.

O.G: 1.062 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs. Briess Ashburne Mild malt
- 0.25 lbs. Crisp Brown Malt
- 0.25 lbs. English Dark Crystal
- 0.25 lbs. English Extra Dark Crystal
- 0.25 lbs. Fawcett Pale Chocolate
- 0.125 lbs. Briess Victory Malt

BOIL ADDITIONS & TIMES

- 1 oz. Palisade (60 min)
- .5 oz. US Fuggle (30 min)
- .5 oz. US Fuggle (15 min)
- 1 lb Dextrose (Corn Sugar) (0 min)

YEAST

- DRY YEAST (DEFAULT):

Danstar Windsor Ale Yeast.
Optimum temperature: 64-70°F

- LIQUID YEAST OPTION:

Wyeast #1187 Ringwood Ale Yeast.
Optimum temperature: 64-74°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Palisade (60 min)

.5 oz. US Fuggle (30 min)

.5 oz. US Fuggle (15 min)

1 lb Dextrose (Corn Sugar) (0 min)

YEAST

DRY YEAST (DEFAULT):

Danstar Windsor Ale Yeast.
Optimum temperature: 64-70°F

LIQUID YEAST OPTION:

Wyeast #1187 Ringwood Ale Yeast.
Optimum temperature: 64-74°F