

# MILD ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Mild ales are very light-bodied with low bitterness but dark in color and full of malty flavor, striking a nice balance between quaffability and character. A special blend of malts imparts a nutty dryness with roasty undertones and a rich deep-ruby color, with subtle fruitiness from the yeast. A great session beer (which means you can have a few pints instead of one) that tastes best at cellar temperature.

## O.G: 1.032 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 6 lbs English Maris Otter
- 0.125 lbs. English Chocolate Malt
- 0.25 lbs. Crisp Amber Malt
- 0.25 lbs. Crisp Brown Malt

## BOIL ADDITIONS & TIMES

- 1 oz. US Fuggle (60 min)

## YEAST

### - DRY YEAST (DEFAULT):

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

### - LIQUID YEAST OPTION:

Wyeast 1945 NB NeoBritannia.  
Flocculation: Medium-high. Attenuation: 72-77%.  
Temperature Range: 66-74 F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz. US Fuggle (60 min)

## YEAST

### DRY YEAST (DEFAULT):

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

### LIQUID YEAST OPTION:

Wyeast 1945 NB NeoBritannia.  
Flocculation: Medium-high. Attenuation: 72-77%.  
Temperature Range: 66-74 F.