

JOHN PALMER'S OAKED MILD (All Grain)

Official NORTHERN BREWER Instructional Document

This mild brown ale is designed to be toasty, with hints of sourdough bread and roast, but the high crystal malt will balance the tannins and provide a balanced finish.

O.G: 1.046 READY: 6 WEEKS

1 week primary, 1–8 weeks secondary,
1–2 weeks bottle conditioning

MASH INGREDIENTS

- 6 lbs Maris Otter
- 1 lb Briess Caramel 60
- 0.5 lbs Briess Special Roast
- 0.5 lbs flaked oats
- 0.5 lbs flaked wheat
- 0.25 lbs chocolate malt

Temperature Range: 62–72 F.

BOIL ADDITIONS & TIMES

- 1 oz East Kent Goldings (60 min)

SECONDARY FERMENTOR ADDITIONS

- 2 oz US Medium Toast Oak Cubes (add to secondary for 1 to 8 weeks - see Step 23)

YEAST

- DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast.
Optimum temp: 64–75° F

- LIQUID YEAST OPTION:

Wyeast 1275 Thames Valley.
Flocculation: Medium low. Attenuation:
72–77%. Temperature Range: 62–72 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

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