

# DRY DOCK SS MINNOW MILD (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Silver Medal Winner, 2008 Great American Beer Festival. Don't judge a book by its cover, never judge a beer by its ABV. It may be mild in gravity, but this sessionable dark mild has big flavor. In fact, with less alcohol in the way, the true nuances of British malts have a chance to shine. Think biscuity, nutty undertones with gentle toffee and chocolate-like roast character, wrapped up in a smooth, full body. Balanced drams like this one are why British pint glasses are bigger.

## O.G: 1.037 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 5.75 lbs English Maris Otter
- 0.625 lbs English Medium Crystal
- 0.375 lbs. Briess Caramel 120L
- 0.1875 lbs. English Chocolate Malt
- 0.1875 lbs. Crisp Brown Malt

## BOIL ADDITIONS & TIMES

- 60 minute boil total
- 0.75 oz. East Kent Goldings (45 min)

## YEAST

- Wyeast 1968 London ESB. Temperature Range: 64-72 F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 156° F for 60 minutes

Mashout: 168° F for 10 minutes

## BOIL ADDITIONS & TIMES

### 60 MINUTE BOIL TOTAL

0.75 oz. East Kent Goldings (45 min)

## YEAST

### WYEAST 1968 LONDON ESB.

Temperature Range: 64-72 F.