

Dark Mild (EX)

A dark, low-gravity, malt-focused British session ale readily suited to drinking in quantity. Refreshing, yet flavorful, with a wide range of dark malt or dark sugar expression. Historically, 'mild' was simply an unaged beer, and could be used as an adjective to distinguish between aged or more highly hopped beers. Modern milds trace their roots to the weaker ales of the 1800s, although dark milds did not appear until the 20th century. In current usage, the term implies a lower-strength beer with less hop bitterness than bitters.

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

RECIPE STATS

Est. SG: 1.037

Est. FG: 1.011

IBU: 22

SRM: 17

ABV: 3.5%

INGREDIENTS

4 lbs Golden Light DME

0.5 lb Amber Malt

0.5 lb Brown Malt

0.5 lb Pale Chocolate Malt

1 oz East Kent Goldings Hops

Wyeast London ESB (1098) or Safale English Ale (S-04) yeast

BREWDAY NOTES

BREW

Heat 3-4 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag¹ and add ¼ to ½ of your extract². Congratulations! you've made wort. Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Stir in the rest of the extract. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons³ and pitch yeast.

HOP ADDITIONS

1 oz East Kent Goldings @60 min

FERMENTATION

Ferment at 65-68°F

¹ You can gently squeeze the bag to get more liquid or better yet, place the bag in a colander over a separate pot and add the collected liquid to the boil.

² Why not add all of it? All that LME in 3-4 gallons of water makes a wort with a crazy high OG which cuts down on the hop utilization and makes the boil management a little trickier.

³ Pre-cooling 2-3 gallons of water to use for topping up will get the wort to pitching temperature faster.