

# CRISP - DARK MILD

*Subtle hops with light sweetness* | ABV 4% | IBU 18 | OG 1040 SG

Five different malts make up the grist for this dark and delicious mild, expect lightly roasted coffee aromas and dark chocolate balanced with pleasant sweetness and subtle hopping.

## BASICS

BATCH SIZE (LITRES):	25l
ORIGINAL GRAVITY:	40 SG
FINAL GRAVITY:	9 SG
IBUs:	18
COLOUR (EBC/SRM):	32 / 16
MASH EFFICIENCY:	80%

## INGREDIENTS

MALTS	(kg)	%
BEST ALE	3.450	83
CRYSTAL 240	0.190	4
AMBER	0.090	2
LOW COL CHOCOLATE	0.320	7
WHEAT	0.160	4
<b>TOTAL</b>	<b>4.210</b>	<b>100</b>

HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
AURORA	8	9	10.8	Start of boil
NORTHERN BREWER	8	5	8	Middle
GOLDINGS	20	2	5.5	Flame out
WILLIAMETTE	20	2	5.7	Flame out

## METHODS / TIMINGS

TEMPERATURES	
MASH TEMP:	65°C / 149°F
FERMENTATION TEMP:	23°C / 73°F
TARGET ATTENUATION:	78%
MASH LIQUOR VOL:	15
LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS	
MASH:	60 mins
BOIL:	90 mins
STAND:	30mins

YEAST	
LALLEMAND WINDSOR ALE - 11G	

### Crisp Malt's Top Tips



"60g/hl of a nice spicy T90 dry hop will put a nice twist on the aroma of this malty beer."