

CRISP - MILD

Sessionable caramel sweetness | ABV 3.5% | IBU 18 | OG 1036 SG

Crystal 150 has a sweet caramel taste and aroma and works well in this beer along with the darker roasted malts, making a pleasant sessionable mild.


BASICS

BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	36 SG
FINAL GRAVITY:	9 SG
IBUs:	18
COLOUR (EBC/SRM):	15 / 8
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
VIENNA	3.160	85
CRYSTAL 150	0.250	6
BROWN	0.120	3
WHEAT MALT	0.220	6
TOTAL	3.750	100

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	66°C / 151°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	75%
 MASH LIQUOR VOL (LITRES):	14
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins


YEAST

LALLEMAND ESB - 11G

Crisp Malt's Top Tips



"Mash this brew for 90 minutes to ensure full conversion as the Vienna Malt has fewer amylase enzymes than regular pale malts."

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
AURORA	9	10	10.8	Start of boil
NORTHERN BREWER	6	4	8	Middle
NORTHERN BREWER	10	2	8	Flame out
EAST KENT GOLDINGS	15	2	6.5	Flame out