



Dreary Day

ENGLISH MILD

Original Gravity: 1.042 Final Gravity: 1.012 ABV: 3.9%
Bitterness: 12 IBUs SRM: 18 (amber brown)

An English Mild is a malty, low-hopped, low-alcohol, light-bodied, simple beer. The name "mild" comes from the fact that the style is low in hop bitterness as compared to the other English pub ales. Malt and caramel are a big part of the flavor and aroma profile in this style of beer and our shop recipe.

Grains, Extracts & Sugars

Specialty Grains

1# Maris Otter
.5# Crystal 60
.5# Crystal 120
.25# Chocolate

steep specialty grains 20-30 mins @ 155°

Extract Brewing

5# Briess Pilsen LME Boil 60 mins

All Grain Brewing

8# Rahr 2-Row Pale Malt

*medium body: mash at 152° for 60-75 min
water: add 1 teaspoons Gypsum*

Hops

1 oz East Kent Golding Boil 60 min

Yeast

Dry:

Safale S-04 dry yeast
Lallemand Nottingham (substitute)

Liquid:

Whitelabs WLP005 British Ale

Misc

5 oz Priming Sugar Bottling

Dreary Day English Mild ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

1# Maris Otter, .5# Crystal 60, .5# Crystal 120, .25# Chocolate

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze.

5# Pilsen DME @ 60 min

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

1 oz East Kent Golding @ 60 mins

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

WLP005 British Ale or Safale s-04 dry yeast

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

5 oz priming sugar

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!