

# Brown English Mild

Created by Don Levey on 05/06/2006

Brew Target Statistics							
<b>Style</b>	Southern English Brown	<b>Efficiency</b>	80.39788933257252 %	<b>Pre-boil Volume</b>	7.00 gallons US	<b>OG</b>	1.041
<b>IBU</b>	19.2	<b>Mash Ratio</b>	1.25 qt/lb	<b>Post-boil Volume</b>	5.50 gallons US	<b>FG</b>	1.010
<b>SRM</b>	27.4	<b>Mash Time</b>	75 min	<b>Boil Time</b>	90 min	<b>Attenuation</b>	75.60975609756144 %
<b>ABV</b>	4.1 %	<b>Liquor Temp. Loss</b>	0.0 F	<b>Evaporation</b>	1 gallons		

Fermentables					
Name	Quantity	Percent	Extract Potential	SRM	Method
British Two-Row	6 lb	78.7 %	1.038/lb/gal	2.5	Mash
British Brown	1 lb	13.1 %	1.032/lb/gal	70	Mash
British Chocolate	0.5 lb	6.6 %	1.034/lb/gal	475	Mash
Black Patent	0.12 lb	1.6 %	1.029/lb/gal	500	MashSteep
<b>Totals:</b>	<b>7.62 pounds</b>	<b>100%</b>	<b>1.041</b>	<b>27.4</b>	

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
alpha	154 F	151 F	infusion	0	75	Mash in with 2.4 gallons US of water at 166.9 F
sparge	170 F	170 F	fly	0	20	Sparge with 5.7 gallons US at 170.0F to collect 7.0 gallons US

Flavor Addition Schedule					
Name	Quantity	Form	Alpha	Stage	Time
Kent Goldings	0.75 oz	Pellet	6.0	Boil	75
Fuggles	0.5 oz	Pellet	4.2	Boil	5
<b>Hop totals:</b>	<b>1.25 ounces</b>		<b>19.2</b>		

Fermentation Schedule	
<b>Yeast</b>	Wyeast 1098 British Ale Yeast
	<b>Fermentation temperature</b>

