

Hillside Dark Mild

This is one of my favorite beers. Its light and refreshing but no means a light beer. Milds are lower in alcohol, bitterness and carbonation when make them the perfect beer to have when you are having more than one!

Bill

Ingredients:

7# English Pale Malt
1# 1 oz. English dark crystal malt (120L)
4 oz Cocolate Malt
6 oz Torrified Wheat
1.0 oz. 5.0% Kent Goldings (60 min)
0.4 oz. 5.0% Kent Goldings (30 min)
1.0 oz. 5.0% Kent Goldings (10 min)
0.5 oz. 5.0% Kent Goldings (dry hop in secondary fermenter)
Wyeast British Ale Yeast (#1028)

O.G. - 1.034

F.G. - 1.006

ABV - 3.6%

Estimated Color - 38 SRM

Estimated Bitterness - 24 IBU

Note for extract recipe: I haven't done this yet - maybe someone will try it and provide the recipe.

For the all grain recipe, adjust the pale malt for your expected yield and the bittering hops for your expected utilization. Use a single step infusion mash at 148F for 60 minutes or until starch conversion is reached. I use 2 and 1/4 gallons of water for the mash and another 4 and 1/2 gallons at 176 degrees for sparging. I also treat the mash with with a teaspoon of gypsum and a 1/4 teaspoon of kosher salt, but you might want to adjust this to suit your own brewing water. Boiling time is one and one half hours -- use more if you need to boil down your wort volume.

For the extract recipe, crush the crystal malt and steep for 20-30 minutes in 2 gallons of water as it is heating up. Do not exceed 180F. Remove grain, bring water to boil, and add extract. Boiling time is 1 hour.

Ferment for 1 week in primary. Add dry hops to secondary and ferment 1 additional week.

Since milds are generally lower in carbonation, I would recommend cutting back priming sugar somewhat.

