

LOVE2BREW

ENGLISH DARK MILD (ALL-GRAIN – 2.5 GALLON)



Dating back to the 18th century English Mild beers were once the most popular beer in England often enjoyed mainly by the industrial laborers of the day. Milds are malt forward beers with very little hop flavor or aroma and are defined as a session beer due to their low alcohol content. Our take on this historical gem focuses on a distinct toast profile with slight notes of chocolate and toffee. In an additional effort to keep this brew true to style we only carbonate it moderately as it is traditionally served in casks. An ideal brew choice if you're looking for a beer that is flavorful, refreshing, easy to drink, and can be enjoyed pints at a time with family and friends! Experience your own piece of history today!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Bottle Conditioning
- Original Gravity: 1.037
- 3.2% ABV (Estimated)
- IBUs: 21.9
- SRM: 21.9
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 1.5 lb. Ashburne Mild Malt
- 1 lb. Maris Otter
- 8 oz. Brown Malt
- 4 oz. Caramel 80L
- 2 oz. Flaked Barley
- 2 oz. Pale Chocolate Malt
- 2 oz. Black Malt

Yeast Choices

- Safale S-04
- Windsor Ale Yeast
- White Labs English Ale Yeast (WLP002)
- Wyeast London ESB Ale Yeast (1968)
- East Coast Yeast British Mild (ECY18)

Hops

- 1/2 oz. UK Kent Goldings (Bittering)

Other

- 1 oz. Priming Sugar

MASH INGREDIENTS:

- 1.5 lb. Ashburne Mild Malt
- 1 lb. Maris Otter
- 8 oz. Brown Malt
- 4 oz. Caramel 80L
- 2 oz. Flaked Barley
- 2 oz. Pale Chocolate Malt
- 2 oz. Black Malt

MASH SCHEDULE:

- Saccharification Rest: 154°F for 45 minutes
- Mashout: 168°F for 10 minutes

HOP ADDITIONS

- 1/2 oz. UK Kent Goldings (60 Minutes)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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