

# CRISP - STRONG MILD


*Deep toffee malt with a pine nose* | ABV 4.6% | IBU 20 | OG 1046 SG


A powerful mild but with the balance you would expect from this style, not too roasted or coffee like. The Crystal 240 brings a treacle toffee flavour and aroma and the chocolate provides depth and balance to the sweetness and body.

## BASICS



<b>BATCH SIZE (LITRES):</b>	25
<b>ORIGINAL GRAVITY:</b>	46 SG
<b>FINAL GRAVITY:</b>	10 SG
<b>IBUs:</b>	20
<b>COLOUR (EBC/SRM):</b>	32 / 16
<b>MASH EFFICIENCY:</b>	80%

## INGREDIENTS

 MALTS	(kg)	%
BEST ALE	4.1700	88
CRYSTAL 240	0.370	7
CHOCOLATE	0.100	2
AMBER	0.160	3
<b>TOTAL</b>	<b>4.800</b>	<b>100</b>

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
CHALLENGER	8	5	7	Start of boil
NORTHERN BREWER	8	6	8	Start of boil
GOLDINGS	13	6	6	Middle
GOLDINGS	22	3	6	Flame out

## METHODS / TIMINGS

 <b>TEMPERATURES</b>	
<b>MASH TEMP:</b>	67°C / 152°F
<b>FERMENTATION TEMP:</b>	23°C / 73°F
<b>TARGET ATTENUATION:</b>	78%
 <b>MASH LIQUOR VOL (LITRES):</b>	16
 <b>LIQUOR / MASH RATIO:</b>	2.7 : 1

### TIMINGS

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

### YEAST

**LALLEMAND ESB - 11G**

### Crisp Malt's Top Tips



"Add brewing salts to achieve a chloride:sulphate ratio of 2:1 to give a perception of sweetness on the palate to balance the dark malt flavours."