



MILD OF CUPS

Fermentables					BJCP Style Guidelines	
Weight (lb)	Name			%		
6.5	Maris Otter			79.5		
1.25	Crystal Malt 60L			10.3		
0.75	Unmalted Wheat			5.1		
0.5	Midnight Wheat			5.1		
Hop Additions						
Stage/Time	Qty (oz)	Name		%AA	IBU	
Boil/60 min	1	Fuggle		4.1	13	
Yeast						
Variety			Qty	Ferm Temp		
WLP002 English Ale Yeast			1 Next Gen	68 – 73F		
Additives						
Amount		Name		Stage/Time		
1 tsp/Tablet		Irish Moss/Whirlfloc		Boil/15 min		
1/2 tsp		Yeast nutrient		Boil/15 min		
Target Statistics		Brew Notes			Notes	
Batch Size	6.5 gal	Mash Temp	154F			
OG	1.037	Mash Duration	45-60 min			
FG	1.011	Boil Volume	~7.87 gal			
~%ABV	3.4	Boil Duration	60 min			
Efficiency	75	Whirlpool temp	--			
IBU	13	Whirlpool Duration	--			
SRM	19					



Dark Mild (13A)
Original Gravity: 1.030 – 1.038 SG
Final Gravity: 1.008 – 1.013 SG
Bitterness: 10 – 25 IBUs
ABV: 3 – 3.8%
SRM: 12 - 25
Overall Impression: A dark, low-gravity, malt-focused British session ale readily suited to drinking in quantity. Refreshing, yet flavorful with a wide range of dark malt or dark sugar expression