

# "Yanked" English Mild

LTD got rebellious and took a perfectly fine English Mild recipe and granted it independence from King George. He replaced the British Golding/Fuggle hops with Cascades, the British chocolate & crystal malts with lighter US Cara-brown malt. He left the British Mile Ale, so it still has ties across the pond... The result: a great easy drinking amber-colored summer ale! Raise a pint and salute Old Glory!

Malt Base \_ 5 Lbs DME OR 6 lbs LME

Specialty Grains 1/2 lb Carapils, 3/4 lb Mild Ale, 3/4 lb Cara-Brown

Hops: 1 oz Cascade (Boiling), 1 oz Cascade (flavor)

# 580 (new)

Other 2 Hop Sacks, 5 oz. Priming Sugar

Yeast: White Labs East Coast Ale / Wyeast 1332 Northwest Ale

## *Instructions:*

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in 2 gallons water heated to approx. 160 deg., hold temp for 15 min. Discard grain, add gypsum if water is soft.
2. Add **Malt Extract**, stir well to dissolve. Bring to a boil, add 1 oz **Cascade-Hops**, and continue boil for 45 min. Add 2nd oz Cascade **Hops** and optional hydrated irish moss and boil for 15 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 75-80 degrees. Take hydrometer reading, sprinkle or "pitch" yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 7 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 " from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

OG 1.044 (Should be taken @ 60°F)

FG 1.010 (Take this @ 60°F too!!)