

Recipe: Uncle Carl's Midnight Mild

Brewer: Matt Waldron
Asst Brewer: Piggy
Style: Mild
TYPE: All Grain

Taste: (30.0) The Chocolate notes from the late addition Chocolate grains come out at British "Pub Temperature." When setting it up for tasting, especially to style, make sure it is not an "ice cold" pour as it will kill off the subtle flavors and taste like a weak stout or porter.

Recipe Specifications

Boil Size: 5.96 gal

Post Boil Volume: 5.46 gal

Batch Size (fermenter): 5.00 gal

Bottling Volume: 4.75 gal

Estimated OG: 1.039 SG

Estimated Color: 29.4 SRM

Estimated IBU: 18.0 IBUs

Brewhouse Efficiency: 72.00 %

Est Mash Efficiency: 75.6 %

Boil Time: 60 Minutes

Ingredients:

<u>Amt</u>	<u>Name</u>	<u>Type</u>	<u>%/IBU</u>
0.25 tsp	PH 5.2 Stabilizer (Mash 60.0 mins)	Water Agent	-
5 lbs 12.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	78.0 %
10.0 oz	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	8.5 %
8.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	6.8 %
8.0 oz	Chocolate Wheat Malt (400.0 SRM)	Grain	6.8 %
0.75 oz	East Kent Goldings (EKG) [5.80 %] -	Boil Hop	18.0 IBUs
0.25 tsp	Irish Moss (Boil 15.0 mins)	Fining	-
0.25 oz	Goldings, East Kent [5.80 %] - Boil 0.0	Hop	0.0 IBUs
1.0 pkg	California Ale (White Labs #WLP001)	Yeast	-

Mash Schedule: Single Infusion, Light Body, Batch Sparge

Total Grain Weight: 7 lbs 6.0 oz

<u>Name</u>	<u>Description</u>	<u>Step Temp</u>	<u>Step Time</u>
Mash In	Add 9.22 qt of water at 167.6 F	148.0 F	75 min

Sparge: Batch sparge with 2 steps (1.56gal, 2.98gal) of 168.0 F water

Notes:

IMPORTANT: The Chocolate Wheat and Chocolate Malts are added AFTER the mash. Place them in a mesh straining bag (reusable or disposable) and steep them in the wort for 15-20 mins at approximately 150 degrees F. Remove the grains, letting it "drip dry" into the wort without squeezing out the bag, and then continue on to the boil with the wort. The Wort should now have a much darker colour but will not pick up the extra bitterness/gritty flavors of the roasted grains allowing you to get the color and flavor without pushing the beer outside the Mild style, but giving it an interestingly complex pallet appeal.

NOTE: First Wort hopping could be done with the 60 min addition of East Kent Goldings to bolden the malt character. Reviewing this recipe, I think that is probably the best way to go.

ABV: Late Steeping the grains may also effect their utilization in creating a wort base for ABV. The beer will be luck to hit 3.2% ABV, perfectly fine to dial it into 3%.

Yeast: Ended up using WLP001 for the beer entered in M.A.S.H. BOTY. Technically, you should go with an English ale yeast like London ESB Ale (WL#1968)

BREWING NOTES:

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