

Red Hart Brewing "English Mild"

An English style mild pub ale commonly crushed in the Red Hart Brewing taproom



Batch Size	20L (5 Gallon)
Malt Bill	2.55 kg RedShedParkland Pale
	0.5 kg RedShed Biscuit
	0.25 kg RedShed Amber Malt
	0.15 kg RedShed Chocolate Malt
Hops Required	40g East Kent Goldings
Yeast / Misc	1 pkg Fermentis Safale S-04
	2.0g Irish Moss
Specs	OG: 1.038
	FG: 1.010
	ABV:3.5%

Mash in at 67C and hold for 60 min

Sparge with 78C water

Boil for 90 minutes

Drink a can of Red Hart beer (we suggest "NEPASH")

Add 20g East Kent Golding 45 minutes from end of boil

Add 15g East Kent Golding 15 minutes from end of boil

Add 5g East Kent Golding 10 minutes from end of boil

Drink a can of Red Hart beer (we suggest "BlackB/rd Coffee Stout")

Add 2g Irish Moss 10 minutes from end of boil

Whirlpool for 20 minutes

Cool to 17C and transfer into fermentor

Drink a can of Red Hart beer (we suggest "Bambi's Revenge")

Ferment at 18C for 3 days

Let free rise to 21C and hold until fermentation is complete

Cold crash to -1C and hold for 8 days

Force Carbonate to 2.3vol CO2

Keep cold for 2 weeks

Share with other amazing humans, or don't. We won't judge.

Unless that's what you want

Then drop one off for Curtis in the taproom

He will judge you accordingly

He's like that

