



The Bolting Shire Dark Mild Ale (All Grain)



Hoist a tankard and kick a firkin, because this dark, roasty ale will make you feel like you're tossing darts in a countryside English pub. But why did the Shire bolt, you ask? Because your ale-inspired lousy toss sent the dart out the open window onto the shire's ass! And while you watch the startled beast disappear down the road, you'll have plenty of time to contemplate its dusty departure, because this eminently quaffable pub style ale will satisfy your taste buds with roasty, nutty, caramel and toffee flavors, but at 3.8% alcohol, you can hoist these pints day long, which is fine, because it may take that long for that bolting shire to return.

Just the Facts, Ma'am:

BJCP Style: 11A. Mild
Original Specific Gravity: 1.040 - 1.044
Final Specific Gravity: 1.009 - 1.013
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 4.0%
Color: 19 SRM (Certainly brown, but not mild mannered!)
International Bittering Units: 23
Time to Awesome Drinkability: 4 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

4.6 lbs British 2-Row Malt
0.8 lbs Light Wheat Malt
12 oz 60L Crystal Malt
5 oz Chocolate Malt
3 oz Special Roast Malt
½ lb Natural Brown Sugar (Add to beginning of boil)

Hops & Hop Addition Schedule:

¾ oz Fuggles Hops (Bittering, 60 Minutes)
¾ oz Fuggles Hops (Bittering, 30 Minutes)
½ oz Fuggles Hops (Flavor & Aroma, 5 Minutes)

Yeast:

Liquid Yeast: Wyeast 1028 London Ale Yeast or
Wyeast 1275 Thames Valley Yeast
Or
Dry Yeast: Cellar Science English Dried Ale Yeast or Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

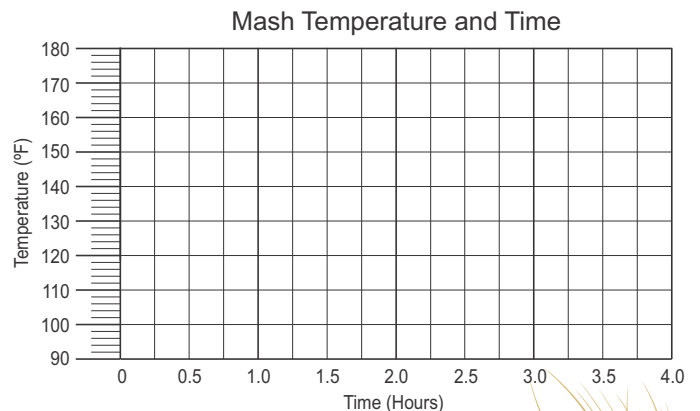
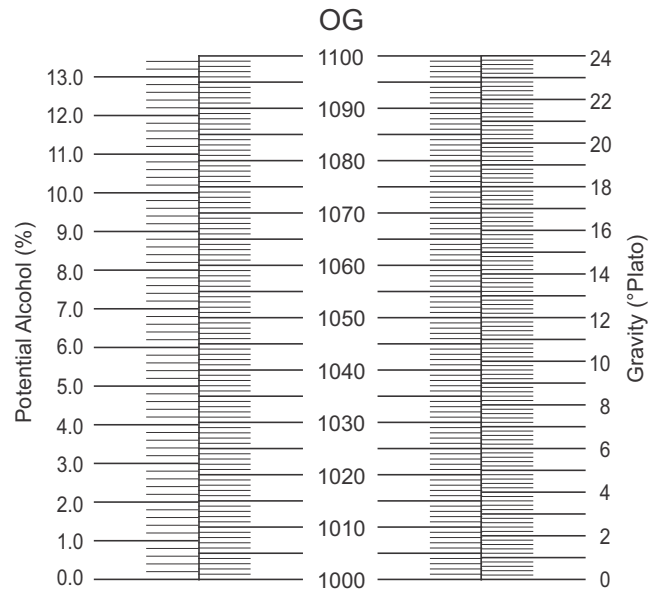
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 154°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



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