



# The Little Steam Engine Dark Mild Ale (All Grain)



Whenever you're in doubt about your ability to make it through some long slog (enter your burden here. Perhaps it's the mother-in-law visiting for the weekend. Perhaps you've been enlisted to tour the Doily Museum with a discussion of feelings afterwards), enter the Little Steam Engine Dark Mild Ale. We're all familiar with the courageous little train that overcame doubt and made it to the top of the hill—and you will overcome, too! For at a modest 4% ABV, this light-bodied and dark brown lubricating fuel, with its abundance of malt, caramel, toffee, nuts, and an uncanny ability for all-day consumption, will give you the endurance to abide a babbling mother-in-law dragging you by the ear through the doily factory. Chug on brave engine!

### Just the Facts, Ma'am:

BJCP Style: 11A. Mild  
Original Specific Gravity: 1.034 - 1.038  
Final Specific Gravity: 1.004 - 1.008  
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: 23 SRM (Dark Brown, Just Like You Knew You Could!)  
International Bittering Units: 18  
Time to Awesome Drinkability: 5 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:

5.6 lbs British 2-Row Malt  
3 oz 60L Crystal Malt  
3 oz 90L Crystal Malt  
4 oz Chocolate Malt  
4 oz De-husked Carafa I Malt

#### Hops & Hop Addition Schedule:

½ oz Kent Goldings Hops (Bittering, 60 Minutes)  
½ oz Willamette Hops (Flavor & Aroma, 10 Minutes)  
½ oz Kent Goldings Hops (Flavor & Aroma, 5 Minutes)  
½ oz Willamette Hops (Flavor & Aroma, 5 Minutes)

#### Yeast:

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

#### Brewing Supplies & Flavors:

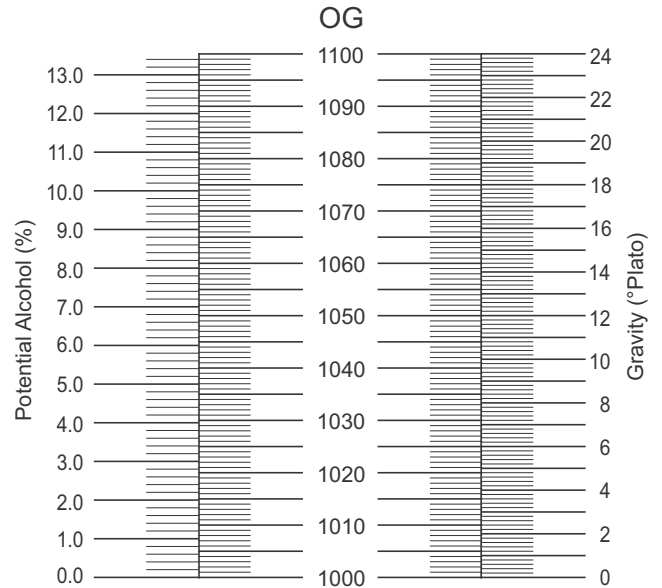
5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

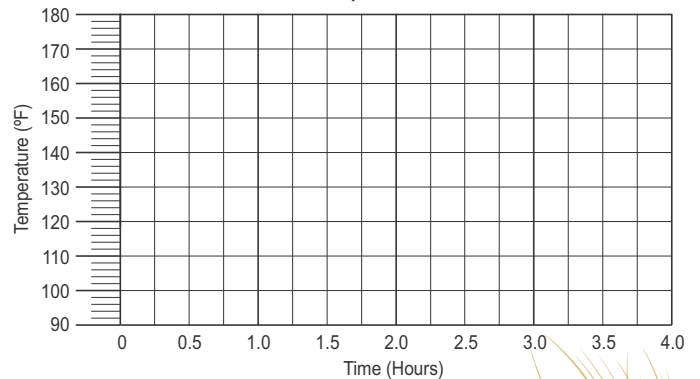
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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



### Mash Temperature and Time



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