



The Northern Craft Brewers

"We Live We Brew"



Brew Day Information

Beer Name	Lancashire Dark Mild
Competition	NCB Heald Green Jan, 2011
Brewer	Tom Yates
Beer Type	Dark Mild
Original Gravity	1040
Final Gravity	1011
Brew Length	23 litres
Malt Schedule	3.5k MO' 200gms crystal 65ebc 130gms. Choc malt 500 ebc 25 gms patent black Mash for 1 hour at 148 degF.
Other Ingredients	
Hop Schedule Include name and Alpha Acid % e.g. Fuggles, 5.1%, 20g, 60min	30 gms. Fuggles 5.5% aa boiled for 60 mins 20 gms. Fuggles boiled for 30 mins.
Boil Time	60 minutes
Yeast	Fermentis S-04 added dry
EBU Bitterness	Approx.. 19 ebu
ABV	4% abv
Brewers Comments	Serve with low carbonation. Especially good on draught.