



# The Northern Craft Brewers

**"We Live We Brew"**



## Brew Day Information

<b>Beer Name</b>	Dark Mild
<b>Competition</b>	NCB Dark Mild {low gravity} comp. Huddesfield 2017
<b>Brewer</b>	Thomas Yates
<b>Beer Type</b>	Dark Mild
<b>Original Gravity</b>	1042
<b>Final Gravity</b>	1010
<b>Brew Length</b>	23 litres
<b>Malt Schedule</b>	3.7kg pale m.o. 200 gms. Crystal 200 ebc 200 gms chocolate malt 550 ebc
<b>Other Ingredients</b>	150 gms light muscavado sugar
<b>Hop Schedule</b> <b>Include name and Alpha Acid %</b> <b>e.g. Fuggles, 5.1%, 20g, 60min</b>	25 gms Fuggles boiled for 60 mins 25 gms Fuggles boiled for 30 mins 4.4% aa
<b>Boil Time</b>	60 mins
<b>Yeast</b>	Fermentis SO 4
<b>EBU Bitterness</b>	
<b>ABV</b>	4%
<b>Brewers Comments</b>	To achieve the depth of flavour in this beer to be able to reduce it down to a lower abv it is important to use malts of the recommended ebc rating. If priming is required use the same sugar. And lastly, it makes a great black and tan. Enjoy            Tom