

#73: Idiot Mild (Mild)

CHRIS SWINGLEY (22-JUL-2007)

This was supposed to be the AK mile from David Sutula's book but when I looked at the ingredients, I didn't have any maize (so I substituted flaked barley). Not only that I only realized during the chilling that I'd forgotten to add the sugar. Hence, Idiot Mild.

Recipe (for 5 gallons final volume)

- 6 pounds (91%) Castle Pilsner Malt
- ½ pound (8%) Flaked Barley
- 1¼ ounces (1%) Chocolate Malt
- 1 ounce Northern Brewer whole hops, 7.8% AA (75 minutes)

Wyeast 1056 American Ale, pitched at 64°F

Starter: Wort pitched onto yeast cake from previous recipe (Procrastination Ale)

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 35 quarts water treated with:
 - 4 ml Potassium Metabisulfide solution (50ppm). Removes chlorine ion and chloramine, reduces oxidation

Mash

- 10 quarts water @ 158°F, grist ratio of 1½ quarts:pound @ 149°F (Held 60 minutes). Temperature range 151°F - 148°F.

Sparge

- 25 quarts water @ 180°F, drain

Boil

- Boiled 7½ gallons for 90 minutes to yield 5½ gallons wort

Fermentation

- Primary: bucket, 7 days, 66°F
- Secondary: keg, 7 days, 68°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 2 weeks
- Ready to drink on 20-Aug-2007

Properties

Starting Gravity: 1.033	Final Gravity: 1.008
Original Extract: 8.3°Plato	Apparent Extract: 2.0°Plato
	Real Extract: 3.2°Plato
Alcohol: 3.3% by volume	Alcohol: 2.6% by weight
Apparent Attenuation: 75.3%	Mash Efficiency: 78%
Bitterness: 27 IBU	Color: 20°SRM
BU:SG: 0.82	BV: 1.75

Tasting Notes