

Fish Fry Mild

Mild

Type: All Grain

Date: 04/02/2011

Batch Size (fermenter): 5.00 gal

Brewer: Tate Eskew

Boil Size: 6.52 gal

Asst Brewer:

Boil Time: 60 min

Equipment: Pot and Cooler (5 Gal/19 L) - All Grain

End of Boil Volume: 5.98 gal

Brewhouse Efficiency: 70.00 %

Final Bottling Volume: 4.60 gal

Est Mash Efficiency: 80.5 %

Fermentation: My Aging Profile

Taste Rating(out of 50): 0.0

Taste Notes:

Ingredients

<u>Ingredients</u>				
Amt	Name	Type	#	%/IBU
5 lbs 6.8 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	76.3 %
1 lbs 6.0 oz	Crystal Malt - 60L (Thomas Fawcett) (45.0 SRM)	Grain	2	19.3 %
5.0 oz	Chocolate Malt (Thomas Fawcett) (255.0 SRM)	Grain	3	4.4 %
0.45 oz	Fuggles [4.50 %] - Boil 45.0 min	Hop	4	7.2 IBUs
0.45 oz	Goldings, East Kent [5.00 %] - Boil 45.0 min	Hop	5	8.0 IBUs
0.45 oz	Fuggles [4.50 %] - Boil 15.0 min	Hop	6	3.9 IBUs
0.45 oz	Goldings, East Kent [5.00 %] - Boil 15.0 min	Hop	7	4.3 IBUs
1.0 pkg	English Ale (White Labs #WLP002) [35.49 ml]	Yeast	8	-

Beer Profile

Est Original Gravity: 1.037 SG

Measured Original Gravity: 1.037 SG

Est Final Gravity: 1.014 SG

Measured Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 3.0 %

Actual Alcohol by Vol: 3.3 %

Bitterness: 23.3 IBUs

Calories: 122.4 kcal/12oz

Est Color: 14.4 SRM

Mash Profile

Mash Name: Single Infusion, Batch Sparge. - Hot

Total Grain Weight: 7 lbs 1.8 oz

Sparge Water: 5.40 gal

Grain Temperature: 65.0 F

Sparge Temperature: 170.6 F

Tun Temperature: 50.0 F

Adjust Temp for Equipment: TRUE

Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Step	Add 8.90 qt of water at 176.4 F	158.0 F	60 min

Sparge Step: Batch sparge with 3 steps (Drain mash tun, , 2.70gal, 2.70gal) of 170.6 F water

Mash Notes: Single infusion batch sparge at 158F for full bodied beer, for use with well modified modern malts.