

## JW Lees - GB Mild (1963) - 3.7%

### English-Style Pale Mild Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 20 (Tinseth)  
BU/GU : 0.61  
Colour : 13 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.018  
Original Gravity : 1.033  
Final Gravity : 1.005

### Fermentables (747 g)

573 g - Pale Ale Malt 5.5 EBC (76.7%)  
^ The Malt Miller (UK) MAL-00-042  
73 g - Invert Sugar #2 49.5 EBC (9.8%)  
37 g - Flaked Maize 3 EBC (5%)  
^ The Malt Miller (UK) MAL-03-004  
37 g - Invert Sugar #1 23.5 EBC (5%)  
27 g - Crystal Malt 150 EBC (3.6%)  
^ The Malt Miller (UK) MAL-01-008

### Hops (8.6 g)

90 min - 3.5 g - Fuggles - 4.5% (10 IBU)  
^ The Malt Miller (UK) HOP-04-002  
30 min - 5.1 g - Fuggles - 4.5% (10 IBU)  
^ The Malt Miller (UK) HOP-04-002

### Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L

Mash Water : 1.91 L  
Sparge Water : 7.48 L  
Boil Time : 90 min  
Total Water : 9.39 L



13 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
69.9 °C - Strike Temp  
64 °C - 60 min - Temperature  
76 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
16 °C - 1 days - Primary  
17 °C - 1 days - Primary  
18 °C - 12 days - Primary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 3.44 %, IBU = 21, EBC = 12.8, OG = 1.033, FG = 1.007.  
<http://barclayperkins.blogspot.com/2017/05/lets-brew-wednesday-1963-lees-mild.html>