Peter Walker & Sons One X Mild Ale

Tuesday 3Rd November 1891 , Brew No 3825

MALT :

Pale Ale Malt (Chevalier)	@ 46.25%
Mild Ale Malt	@ 14.25%
Amber	@ 4%
Flaked Maize	@ 8%

SACCHARUM :

Block Invert Sugar : No 3 or , 4 @ 16%

No 2 @ 18.25 %

MASHING : 2Hour (total mash time)

Mash In : Initial Mash Temp @ 151 Fahr

Ratio : 2.620L/kg

1St Raise (UNDERLET) : Temp : to 157 @ + 60

Ratio : 2.616 L/kg

Sparge (Underlet) @ + 85 -90 , cool mash to 153 F @ 2.616L/KG , rest for ½ hour before setting taps/ 1st @ runnings .

Sparge over : 3.485 L/kg @ 10F ABOVE 1st raise temp

COPPER

1:30 Boil Time , 1st Charge @ copper up

2Nd "   @ + 40

3Rd "   @ + 65 - 70

Let Off @ +90 mins

Reserve + 4 % of total hop grist weight in East Kent G for the Hop Back /Stand (if using the stand method , allow + 10 mins from let off , then add hops , the 25 – 30 minute stand.

HOPS .	1St CHARGE	2Nd CHARGE
AGED HOPS ;	IBU Target	IBU

Hallertau	3		3
Goldings	4	Bramling X	4
`NEW` HOPS			3 Rd
CHARGE B.X	3		
4			
Fuggles			4

TOTAL IBU (TARGET) : 24 -26 IBU

FERMENTATION:

Pitch with 1 lb per barrel @ 60% Burton and a good
Northern Ale Yeast type @ 40 % @ 59 F ; or 2.75g per
litre , rouse 12 – 14 hours after pitching and every 8- 12 hrs
until 7 degrees above racking gravity , TOP HEAT : 66 F
(@ ROUGHLY 48% of the total attenuation) Stop
fermentation @ 1.010.5 (cool to say 8 - 5 F below pitching
temp .) ,or try the Melbourne Ale Yeast strain , due tothis
beer having a high Sacch content.

(TWO DAY DIACETYL REST (@ 58 - 59 F BEFORE
RACKING)

MATURATION   :

Rack @ 1.008.5 and leave for 2-3 days @ pitching temp ,
then store @ 52-4 F for three - four weeks before opening
and enjoying !!

BOTTLING : (Primarily a draught product)

If bottled , prime the bottling vessel after maturation
(as above) to bring the gravity (& temp to pitching)up to
1.009.5 – 1.010 , allow 24-36 hours for the primings to start
,
Then bottle @ 1.009.25 @ 56 – 58 F, mature for 1 month
@ 52-4 F   .

GRAVITIES & A B V :

OG : 1.049 Final Grav : 1.007.5

  ABV : (Target) : 6.25 – 6.4 % abv

Racking (D) @ 1.008.5

        (B) @ 1.009.25