

# IMPERIAL MILD ALE (All Grain)

Official NORTHERN BREWER Instructional Document

This overfed reddish-brown session beer crams twice as much mildness into every pint: dark fruit notes with a roasty chocolate edge, wholegrain biscuit and toast flavors, a pleasantly intense estery, fruity nose with a suggestion of earthy hop, and an invitingly round finish. A lawnmower beer for people with really big lawns, or a great mugful for the shoulder seasons.

## OG 1.062 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 9 lbs. Briess Ashburne Mild malt
- 0.25 lbs. Crisp Brown Malt
- 0.25 lbs. English Dark Crystal
- 0.25 lbs. English Extra Dark Crystal
- 0.25 lbs. Fawcett Pale Chocolate
- 0.125 lbs. Briess Victory Malt

## BOIL ADDITIONS & TIMES

- 1 oz. Palisade (60 min)
- .5 oz. US Fuggle (30 min)
- .5 oz. US Fuggle (15 min)
- 1 lb Dextrose (Corn Sugar) (0 min)

## YEAST

- If you chose dry yeast:

### **DANSTAR WINDSOR ALE YEAST.**

Optimum temperature: 64-70°F

- If you chose liquid yeast:

### **WYEAST #1187 RINGWOOD ALE YEAST.**

Optimum temperature: 64-74°F

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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