

# Dark Mild

13 A

# The Numbers

- Vital Statistics
- OG: 1.030 – 1.038
- IBUs: 10 – 25
- FG: 1.008 – 1.013
- SRM: 12 – 25
- ABV: 3.0 – 3.8%

# Overall Impression

- A dark, low-gravity, malt-focused British session ale readily suited to drinking in quantity. Refreshing, yet flavorful, with a wide range of dark malt or dark sugar expression.

# Aroma

- Low to moderate malt aroma, and may have some fruitiness. The malt expression can take on a wide range of character, which can include caramel, toffee, grainy, toasted, nutty, chocolate, or lightly roasted. Little to no hop aroma, earthy or floral if present. Very low to no diacetyl.

# Appearance

- Copper to dark brown or mahogany color. A few paler examples (medium amber to light brown) exist. Generally clear, although is traditionally unfiltered. Low to moderate off-white to tan head; retention may be poor.

# Flavor

- Generally a malty beer, although may have a very wide range of malt- and yeast-based flavors (e.g., malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, fruit, licorice, plum, raisin). Can finish sweet to dry. Versions with darker malts may have a dry, roasted finish. Low to moderate bitterness, enough to provide some balance but not enough to overpower the malt. Fruity esters moderate to none. Diacetyl and hop flavor low to none.

# Mouthfeel

- Light to medium body. Generally low to medium-low carbonation. Roast-based versions may have a light astringency. Sweeter versions may seem to have a rather full mouthfeel for the gravity.

# Comments

- Most are low-gravity session beers around 3.2%, although some versions may be made in the stronger (4%+) range for export, festivals, seasonal and/or special occasions. Generally served on cask; session-strength bottled versions don't often travel well. A wide range of interpretations are possible. Pale versions exist, but these are even more rare than dark milds; these guidelines only describe the modern dark version.



# Recipe formulation

- There are a lot of ways to go
- English Base Malt – Maris Otter or if you can find it Mild Malt
- Crystal Malts - ~10-15% Maybe combination of lighter and darker
- Chocolate/Black Patent/Roasted - < 5%
- Adjuncts optional ~10%
  - Corn
  - Wheat

# Additional recipe considerations

- Mash high to help get the increase dextrins ~155
- Water treatment
  - If building up water target a Maltly brown water profile
  - Jennifer Talley in Session Beers talks about increasing the calcium (CaCL) in lower gravity session beers.
- Fermentation temp follow the yeast recommendations

# Sample Recipes

85% - Maris Otter (6.5# )

6.5% - 60L Crystal (.5#)

5% - 120L Crystal (6 oz)

3% - Pale Chocolate (4 oz)

1.5% - Black Patent (2 oz)

17 IBUs EKG 60 Min (.85 oz 5% AA)

Mash @ 154

WLP 002 or Wyeast 1968

OG 1.036, FG 1.011, SRM 17

Source: Brewing Classic Styles

71% - Golden Promise (6#)

9% - Torrified Wheat (12 oz)

6% - UK Crystal 55L (8 oz)

6% - UK Crystal 80l (8oz)

3% - Aromatic Malt (4 oz)

3% - UK Crystal 120L (4 oz)

2% - UK Chocolate (3 oz)

18 IBUs EKG 60 Min (1 oz 5.5 Whole)

Mash @ 152

WLP005

OG 1.033, FG 1.010, SRM 16

Source Modern Homebrew Recipes