



Mild Brown Ale



CUT THIS OUT FOR
YOUR TAP HANDLE

MILD BROWN

SUGGESTED YEAST

White Labs: WLP002 English
Wyeast: 1318 London Ale III
Imperial: A09 Pub
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Fermentis Dry: Safale S-04

LME KIT

- 5 lbs Light Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 4 oz Chocolate

DME KIT

- 4.25 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 4 oz Chocolate

ALL-GRAIN KIT

- 7 lbs British Pale

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 4 oz Chocolate

HOPS

- 1 oz Northern Brewer - Boil 60 min
- 1 oz Willamette - Boil Last 1 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT115

MILD BROWN

RECIPE TIPS

Mild Brown is an English style session ale low in bitterness with a slight roast flavor. We recommend letting the finished beer condition in the bottle for 2 weeks, but you may see a significant improvement by allowing it to go longer. Try letting it age for a month or two and observe the change in flavor. Mash at 153°F. Ferment at 68°F.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

MILD BROWN KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.032–35

ACTUAL O.G.

SRM: 15–16

IBU'S: 22–25

EST. ABV %: 3.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!