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# MR. MCGREGOR'S ALE

## ENGLISH MILD

**OG:** 1.034                      **Color:** 17.8 SRM  
**FG:** 1.010                      **ABV:** 3.2%  
**IBU:** 20.2

Extract	Weight	Percent
Gold Light DME	4 lbs	76.2

Steeping Grains	Weight	Percent
Crystal 60 °L	8 oz	9.5
Crystal 120 °L	6 oz	7.1
Pale Chocolate Malt	4 oz	4.8
Black Patent	2 oz	2.4

Hops	Weight	IBU
Kent Goldings, 60 min	1 oz	20.2

**Yeast**  
White Labs English Ale WLP002, Wyeast London ESB Ale 1968, or Fermentis Safale S-04

**Additional**  
Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 13A - Dark Mild

English Mild may have evolved as one of the elements of early porters. In modern terms, the name "mild" refers to the relative lack of hop bitterness (i.e., less hoppy than a pale ale, and not so strong). Originally, the "mildness" may have referred to the fact that this beer was young and did not yet have the moderate sourness that aged batches had. Somewhat rare in England, good versions may still be found in the Midlands around Birmingham. 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, vinous, fruit, licorice, molasses, plum, raisin). Can finish sweet or 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.

Vital Statistics:	OG: 1.030 - 1.038	FG: 1.008 - 1.013
IBUs: 10 - 25	SRM: 12 - 25	ABV: 2.2 - 3.6%

**Commercial Examples:** Moorhouse Black Cat, Gale's Festival Mild, Theakston Traditional Mild, Highgate Mild, Sainsbury Mild, Brain's Dark, Banks's Mild, Coach House Gunpowder Strong Mild, Woodforde's Mardler's Mild, Greene King XX Mild, Motor City Brewing GhettoBlaster

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
5.25 Lbs. Maris Otter

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 156°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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