

EPIC DARK MILD



This beer was easy to make, and it is extremely easy to drink! The recipe combines liquid and dry malt extracts with steeped grains and traditional English hops to deliver a refreshing beer perfect when you're having many. The malty sweetness is offset a slight spicy note that is wonderful, and will make you say, "I'll have another!"

BASICS

BATCH SIZE 3.5 GAL ABV 4.2% TARGET FG 1.012 TARGET OG 1.045

METHOD/TIMINGS

GRAINS	STEEP GRAINS FOR 20 MIN AT 160F
BOIL TIME	60 MIN
NOTE	1 TSP OF IRISH MOSS AT 15MIN

INGREDIENTS



MALT

12OZ CARMEL MALT
4OZ TORREFIED WHEAT
2OZ BLACK MALT

2OZ CHOCOLATE MALT



YAKIMA VALLEY HOPS

10Z FUGGLE – 60MIN

10Z EAST KENT GOLDING – 30MIN



YEAST

OMEGA YEAST BRITISH ALE 1



BREWER: CAPTAIN KURT, EPICBEERTRIPS.COM