



EPIC KIW I MILD

Dark Milds are a traditional British beer style known for their lower alcohol content. These brews are characterized by a mild, malty sweetness with hints of caramel, chocolate, and sometimes fruit. The Epic Kiwi Mild puts an innovative twist on this classic style by incorporating New Zealand hops, which can add a unique, often citrusy or tropical flavor profile. This variation not only maintains the gentle richness of a Dark Mild but adds an exotic layer, bringing in subtle complexities that make it a contemporary interpretation of a time-honored favorite.

BASICS

BATCH SIZE	5 GAL
ABV	3.3%
TARGET FG	1.010
TARGET OG	1.035
SRM	18
IBU	18

METHOD/TIMINGS

REVERSE OSMOSIS WATER	9 GAL	
GYP SUM	3 GRAM	
CALCIUM CHLORIDE	3 GRAM	
MASH TEMP	152 F	60 MIN
FERMENTATION TEMP	68 F	7 DAYS

INGREDIENTS



MALT

5LB	PALE MALT
8OZ	AMBER MALT
8OZ	CRYSTAL MALT 120L
8OZ	CHOCOLATE RYE MALT



YAKIMA VALLEY HOPS

0.75 OZ	MOTUEKA – 10MIN BOIL
0.5OZ	NELSON SAUVIN – FLAMEOUT
0.5OZ	RIWAKA – FLAMEOUT



YEAST

ENGLISH ALE WLP002



BREWER: CALEB WHITENACK/PSYCH DOC BREWING