Mild Ale 10° BLG 20l

INGREDIENTS:	MALTS		HOPS		ADDITIVES
	Mild	3kg	Fuggles	30g	
	Crystal 200	0,5kg			
	Chocolate	0,15kg			

MASH: Add crushed malts to 12l water at 72˚C (without chocolate)
Mash for 70 min at 68˚C,
Add Chocolate and keep 15min,
Heat up to 78˚C for the mash out, keep 5min
Sparge with 14-15L of water at 78°C

BOIL: Boil time: 60 minutes
When the boil has **60min** left add 30g of Fuggles hop pellet

FERMENTATION: **Remember to cool the wort before pitch a yeast**
Primary: Ferment between 18–21°C for 10-14 days
Secondary: Ferment between 18-21°C for 6-7 days

BOTTLE : Bottle with 6g glucose per 1L of beer.
Condition the beer in the bottles or keg for 3-4 weeks before drinking.