

#28: Delahanty XXX Mild (Traditional Dark Mild)

Chris Swingley (20-Mar-2004)

Recipe formulated from Harrison. 2003. Old British Beers. XXX Mild, 1899, Hook Norton Brewery. Recipe number 78, Page 55. Named for Ed Delahanty who hit .410 for the Philadelphia Phillies in 1899.

Recipe (for 5 gallons final volume)

- 10.25 pounds (85%) Crisp Maris Otter Pale Malt
- 1.5 pounds (13%) Flaked Rice
- 4.0 ounces (2%) Briess Roast Barley (300L)
- 1.0 pound Corn Sugar
- 3.0 ounces Willamette whole hops, 4.5% AA (60 minutes)

White Labs WLP023 Burton Ale Yeast, pitched at 68°F

Starter: Yeast cake from previous batch, stored in fridge for 1 week, decanted, 1 quart fresh wort added a few hours before pitching.

Water

- Fairbanks City water
- 12 quarts mash water treated with:
 - 2.0 grams Gypsum
 - 0.5 grams Salt
 - 1.3 ml 88% lactic acid
- 26 quarts sparge water treated with:
 - 4.2 ml 88% lactic acid

Mash

- 12.0 quarts water @ 171°F, grist ratio of 1.0 quarts:pound @ 156°F (Held 90 minutes)

Sparge

- 9 quarts water @ 187°F, drain
- 16 quarts water @ 168°F, drain

Boil

- Boiled 8.0 gallons for 90 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 9 days, 68°F
- Secondary: glass, 20 days, 65°F

Packaging

- Kegged at 12 psi, 53°F (2.0 volumes CO₂)
- Conditioned for 3 weeks
- Ready to drink on 1-May-2004

Properties

Starting Gravity: 1.067	Final Gravity: 1.014
Original Extract: 16.4°Plato	Apparent Extract: 3.57°Plato
Alcohol: 7.0% by volume	Alcohol: 5.5% by weight
Apparent Attenuation: 78.2%	Mash Efficiency: 74%
Bitterness: 37 IBU	Color: 15°SRM

Tasting Notes

- 1-May-2004 (6 weeks) -- Nice and malty, hint of bitterness, rich flavors. A bit cloudy.
- 24-Jun-2004 (14 weeks) -- Well rounded, malty beer. Still cloudy, but it tastes great.