

## Eagle Rock Solidarity (Black Mild)

### The Numbers

Batch Size: 6 gallons

OG: 1.039

IBU: 15.1

Color: 27.6

<b>The Malts</b>	<b>Weight</b>	<b>Percent</b>
Maris Otter Pale Malt	1.65 kg (3.63 lbs)	43.9
Munich 10L	0.85 kg (1.87 lbs)	22.6
White Wheat	0.28 kg (0.62 lbs)	7.4
Chocolate Malt	0.24 kg (0.53 lbs)	6.4
Crystal 60L	0.15 kg (0.33 lbs)	4.0
Crystal 80L	0.15 kg (0.33 lbs)	4.0
Smoked Malt	0.12 kg (0.26 lbs)	3.2
Black Malt	0.10 kg (0.22 lbs)	2.7
Carafa II	0.04 kg (0.09 lbs)	1.1
Roasted Barley	0.04 kg (0.09 lbs)	1.1
<b>Add to boil:</b>		
Brown Sugar (light)	0.14 kg (0.30 lbs)	3.7

<b>The Hops</b>	<b>Weight</b>	<b>IBUs</b>
Willamette @ 60 min	22 g (0.76 ozs)	15.1

### The Yeast

White Labs WLP002 English Ale, Wyeast 1968 London ESB

### The Process

Mash at 156 F (68.9 C)

Boil for 60 minutes

Ferment at 65 F (18.3 C)

The grain bill appears overly complex but it tends to work together well.