Happy New Beer aka Turtle Beer

Brewer: John Trainer

10 Gal All Grain Ale Recipe
Mild

BJCP 2004 - 11A: English Brown Ale - Mild

Notes: What starts as a English Mild has become more American yet retaining it's English roots.

Recent changes -
  Pale Malt MO replaced with US 2 Row
  Fuggles replaced with Willamette
  Yeasts replaced with US05/56 1056 1272 WLP001

Things to try -
  Heather Tips
  Oak Chips (Very Light)
  Vanilla Bean
  Removing/reducing the Blk Patent

OG: 1.046 [1.03-1.038]
FG: 1.012 [1.008-1.013]
IBU: 31.8 [10-25]
SRM: 11 [12-25]
ABV: 4.4% [2.8-4.5]
CO2: 2.2 [1.3-2.3]
Calories: 151 (12oz)

Water Profile:
My Tape Water Profile: 0 Ca - 0 Mg - 0 Na - 0 SO4 - 0 Cl - 0 HCO3 - 0 pH

Fermentables:
48.6% 9 lbs Pale Malt (2 Row) US (2L)
48.6% 9 lbs Mild Malt (4L)
1.4% 4 oz Black (Patent) Malt (500L)
1.4% 4 oz Barley, Flaked (1.7L)

Misc:
0.25 fl oz Irish Moss [Fining] - Use in: Boil for 15 mins

Mash Schedule: Single Infusion
Grain Storage Temp: 68 F
Infusion: Mash In - 153 F for 60 mins
Mashout: 170 F

Boiling:
Pre-Boil Volume: 13 Gal
Boil Time: 90 mins

Hops:
2 oz - Goldings, East Kent (Leaf 5.00%AA) - Boil 90 mins
2 oz - Williamette (Leaf 5.50%AA) - Boil 15 mins

Yeast Suggestions:
Wyeast Labs 1056: American Ale (Liquid Ale yeast)
DCL Yeast S-05: SafAle American Ale (Dry Ale yeast)

Fermentation:
Primary: 5 days at 68 F

Secondary: 9 days at 68 F

Tasting Notes: Very easy to drink and when using the 1272 yeast it becomes very malt centric.
Hops are very subdue.
The BMC crowd reports like it but are put off by the thickness aka 'color'.