

Dark mild

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **18**
- SRM **22.2**
- Style **Mild**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt | 4 kg (58.8%) | 80 % | 7 |
| Grain | Monachijski | 1 kg (14.7%) | 80 % | 16 |
| Grain | Oats, Flaked | 0.5 kg (7.4%) | 80 % | 2 |
| Grain | Carafa III | 0.5 kg (7.4%) | 70 % | 1034 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (7.4%) | 70 % | 128 |
| Grain | Caramel/Crystal Malt - 40L | 0.3 kg (4.4%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | pilgrim | 30 g | 30 min | 11 % |