

Dark Mild Ale 2 Beer Cup

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **34**
- SRM **22.9**
- Style **Mild**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pilzneński | 2.5 kg (70.4%) | 81 % | 4 |
| Grain | Strzegom Karmel 600 | 0.25 kg (7%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.8%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.2 kg (5.6%) | 85 % | 3 |
| Grain | Special B Malt | 0.25 kg (7%) | 65.2 % | 320 |
| Grain | Abbey Malt Weyermann | 0.25 kg (7%) | 75 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 15 g | 90 min | 13.5 % |
| Boil | Minstrel | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |