

# Dark Mild Ale Beer Cup

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **24**
- SRM **18.7**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **18.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (84.5%)	80 %	5.5
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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	10 min	5.1 %
Boil	Fuggles	30 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis