

## Mild

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **32.2**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (40.1%)	80 %	5
Grain	Pszeniczny	1.5 kg (24%)	85 %	4
Grain	Monachijski	0.32 kg (5.1%)	80 %	16
Grain	Biscuit Malt	0.5 kg (8%)	79 %	45
Grain	Płatki pszeniczne	0.5 kg (8%)	85 %	3
Grain	Special B Malt	0.27 kg (4.3%)	65.2 %	315
Grain	Strzegom Karmel 600	0.25 kg (4%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.15 kg (2.4%)	68 %	1202
Grain	Carafa III	0.25 kg (4%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Tradition	20 g	20 min	5.5 %
Boil	Hallertau Blanc	10 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale