

Mild #18

- Gravity **8.8 BLG**
- ABV ---
- IBU **15**
- SRM **17.9**
- Style **Mild**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (72.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (5.8%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy 400 | 0.1 kg (2.9%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.05 kg (1.4%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.15 kg (4.3%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.9%) | 75 % | 150 |
| Grain | Fawcett - Brown | 0.35 kg (10.1%) | 72 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil | EKG | 15 g | 60 min | 5.2 % |
| Aroma (end of boil) | EKG | 20 g | 15 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 120 ml | Fermentum Mobile |