

## Mild

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- Gravity **9.5 BLG**
- ABV ---
- IBU **15**
- SRM **31.5**

### 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 **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.25 kg (7.1%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.25 kg (7.1%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Notes

- Słód czekoladowy wrzucić na ostatnie 10 min. zacierania albo po próbie jodowej. Żeby nie było zbyt dużo posmaków palonych.  
*Sep 18, 2016, 3:17 PM*