

Mild

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **19**
- SRM **15.7**
- Style **Mild**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **11 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (76.9%)	81 %	6
Grain	Fawcett - Brown	0.3 kg (7.7%)	72 %	160
Grain	Caraamber	0.3 kg (7.7%)	75 %	59
Grain	Fawcett - Pale Chocolate	0.3 kg (7.7%)	71 %	550

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis