

Mild

- Gravity **9.5 BLG**
- ABV ---
- IBU **18**
- SRM **17.1**
- Style **Mild**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|--------|------|
| Grain | Strzegom Pilzneński | 0.4 kg (27.4%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (27.4%) | 79 % | 10 |
| Grain | Monachijski | 0.4 kg (27.4%) | 80 % | 16 |
| Grain | Special B Malt | 0.1 kg (6.9%) | 65.2 % | 315 |
| Grain | Abbey Castle | 0.1 kg (6.9%) | 80 % | 45 |
| Grain | Weyermann - Chocolate Rye | 0.03 kg (2.1%) | 20 % | 650 |
| Grain | Jęczmień palony | 0.028 kg (1.9%) | 55 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Crystal | 13 g | 60 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP005 - British Ale Yeast | Ale | Liquid | 100 ml | White Labs |