

## Mild

- Gravity **9 BLG**
- ABV ---
- IBU **22**
- SRM **11.7**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **20 min** at **72C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mild Malt	1.6 kg (80%)	80 %	8
Grain	Fawcett Amber	0.15 kg (7.5%)	70 %	125
Grain	Colorado - Honig Malt	0.15 kg (7.5%)	80 %	15
Grain	Bestmalz - Special X	0.1 kg (5%)	80 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Epic	15 g	45 min	3.7 %
Boil	Epic	15 g	15 min	3.7 %
Boil	Epic	20 g	5 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP006 - Bedford British	Ale	Liquid	40 ml	---