

# MILD

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **21**
- SRM **15.4**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1.2 kg (27.9%)	79 %	22
Grain	Abbey Castle	0.2 kg (4.7%)	80 %	45
Grain	Weyermann Specjal W	0.2 kg (4.7%)	68 %	300
Grain	Jęczmień palony	0.15 kg (3.5%)	55 %	985
Grain	Karmelowy Czerwony	0.05 kg (1.2%)	75 %	59
Grain	Strzegom Pilzneński	0.5 kg (11.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12.1 %
Boil	Lomik	25 g	30 min	4.8 %
Boil	Lomik	25 g	10 min	4.8 %