

Mild

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **15**
- SRM **18.4**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (73.2%) | --- % | 2 |
| Grain | Strzegom Karmel 150 | 0.3 kg (7.3%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (7.3%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.4%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.4 kg (9.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |