

## mild

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **17**
- SRM **26**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.7 kg (72.3%)	79 %	6
Grain	Special B Castle	0.5 kg (21.3%)	70 %	350
Grain	Fawcett - Pale Chocolate	0.15 kg (6.4%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	15 g	15 min	6.1 %
Boil	Fuggles	15 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
english ale	Ale	Dry	10 g	---