

## Mild Ale (Homebrewing.pl) w trakcie

---

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **15**
- SRM **9.4**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.1 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.8 kg (87.2%)	79 %	6
Grain	Strzegom Bursztynowy	0.125 kg (6.1%)	70 %	49
Grain	Karmelowy Czerwony Strzegom	0.1 kg (4.8%)	75 %	59
Grain	Jęczmień prażony Strzegom	0.04 kg (1.9%)	55 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale