

Mild II

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **39**
- SRM **18.4**
- Style **Mild**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|------|
| Grain | Strzegom Monachijski typ I | 2 kg (46.5%) | 79 % | --- |
| Grain | Strzegom Pale Ale | 2 kg (46.5%) | 79 % | --- |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (7%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 9.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 70 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 11 g | --- |