

Mild nr 1

- Gravity **8.3 BLG**
- ABV ---
- IBU **13**
- SRM **14.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.75 kg (82.1%)	80 %	7
Grain	Simpsons - Crystal Extra Dark	0.25 kg (7.5%)	74 %	315
Grain	Amber Malt	0.25 kg (7.5%)	75 %	43
Grain	Weyermann - Dehusked Carafa II	0.1 kg (3%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis