

Mild Tremor V2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **13.6**
- Style **Mild**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (85.1%)	79 %	6
Grain	Crystal II 200 EBC	0.3 kg (6.4%)	72 %	200
Grain	Strzegom Karmel 300	0.4 kg (8.5%)	70 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dana	25 g	30 min	10.8 %
Boil	Fuggles	20 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	25 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	10 min
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