

Mild

- Gravity **8 BLG**
- ABV ---
- IBU **25**
- SRM **24**
- Style **Mild**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	1 kg (53.3%)	78 %	6
Grain	Pszeniczny	0.2 kg (10.7%)	78 %	4
Grain	Weyermann - Dehusked Carafa I	0.075 kg (4%)	70 %	690
Grain	Fawcett - Dark Crystal	0.1 kg (5.3%)	73 %	300
Grain	Fawcett - Pale Chocolate	0.2 kg (10.7%)	71 %	600
Grain	Strzegom Karmel 30	0.3 kg (16%)	75 %	30

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	11.5 g	Safale