

## mold

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **26.1**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

### Steps

- Temp **75 C**, Time **60 min**

### Mash step by step

- Heat up **10.9 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (54.8%)	80 %	5
Grain	Monachijski	1 kg (27.4%)	80 %	16
Grain	Strzegom Karmel 300	0.5 kg (13.7%)	70 %	299
Grain	Czekoladowy	0.15 kg (4.1%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	17 g	60 min	5.1 %