Wheat&Rice Mild

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **15**
- SRM **12.9**
- Style **Mild**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.25 kg *(30.3%)*	80 %	4
Grain	Brązowy Ryż	0.5 kg *(12.1%)*	70 %	2
Grain	Fawcett - Dark Crystal	0.35 kg *(8.5%)*	71 %	300
Grain	Brown Malt (British Chocolate)	0.1 kg *(2.4%)*	70 %	128
Grain	Abbey Malt Weyermann	0.1 kg *(2.4%)*	75 %	45
Grain	Chocolate Malt (UK)	0.07 kg *(1.7%)*	73 %	887
Grain	Strzegom Wiedeński	1.75 kg *(42.5%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	30 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	50 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.