

mild

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **17**
- SRM **10**
- Style **Mild**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **66.6 C**, Time **60 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **60 min** at **66.6C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (74.9%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.15 kg (6.6%)	80 %	3
Grain	Biscuit Malt	0.1 kg (4.4%)	79 %	45
Grain	Cara Gold Castlemalting	0.1 kg (4.4%)	78 %	150
Grain	Aroma CastleMalting	0.1 kg (4.4%)	78 %	90
Grain	Castle Cafe	0.12 kg (5.3%)	75.5 %	250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	50 min	3.5 %