mild

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **9.6**
- Style **Mild**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg *(88%)*	80 %	7
Grain	Biscuit Malt	0.17 kg *(10%)*	79 %	50
Grain	Czekoladowy	0.035 kg *(2.1%)*	60 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	18 g	60 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	40 ml	Safale