Dark Mild

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **---**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best ale Crisp	3.25 kg *(81.3%)*	90 %	---
Grain	Amber Crisp	0.25 kg *(6.3%)*	80 %	---
Grain	Słód pszeniczny Crisp	0.1 kg *(2.5%)*	80 %	---
Grain	Crystal Medium Crisp	0.15 kg *(3.8%)*	80 %	---
Grain	Low colour chocolatr Crisp	0.25 kg *(6.3%)*	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	5 g	60 min	7.5 %
Boil	Phoenix	10 g	30 min	11 %
Aroma (end of boil)	First Gold	5 g	5 min	7.5 %
Aroma (end of boil)	Hallertau Blanc	10 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	150 ml	Omega

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

Notes

- Piwo rozwodnione do ok. 10BLG.

  Warzenie 28.06

  Butelkowanie 14.07

  Do 9.5l dodano 9g Ancho w proszku - butelkowanie 02.08.23
  Jun 28, 2023, 2:10 PM

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