

## MILD

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **13**
- SRM **11.3**
- 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Mild Malt                      | 3 kg (81.1%)   | 80 %  | 8   |
| Grain | słód Crystal Castlemalting     | 0.5 kg (13.5%) | 70 %  | 150 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (5.4%)  | 70 %  | 185 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Fuggles | 20 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Fuggles | 15 g   | 5 min  | 4.5 %      |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 20 ml  | ---        |
| Wyeast - Ringwood Ale      | Ale  | Slant  | 233 ml | ---        |

### Notes

- chmielenie ok  
słód - braki MILD (jaki zastępnik lub zamówić)  
zacieranie (przemysleć)  
drożdże raczej ok- spr opis  
*Jul 14, 2017, 3:02 PM*