

## NUDNA KLASYKA PRZEDSTAWIA: Mild

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **17.1**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Fermentables

| Type  | Name                               | Amount       | Yield | EBC  |
|-------|------------------------------------|--------------|-------|------|
| Grain | Pilzneński                         | 1.5 kg (60%) | 81 %  | 4    |
| Grain | Strzegom Monachijski typ II        | 0.5 kg (20%) | 79 %  | 22   |
| Grain | Crystal 120-140 EBC Thomas Fawcett | 0.2 kg (8%)  | 70 %  | 130  |
| Grain | Brown Malt (British Chocolate)     | 0.2 kg (8%)  | 70 %  | 128  |
| Grain | Weyermann - Carafa III             | 0.1 kg (4%)  | 70 %  | 1024 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 30 min | 11 %       |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Liquid | 30 ml  | Fermentum Mobile |