

Mild

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **15**
- SRM **13.2**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 0.63 kg (30.9%) | 80 % | 4 |
| Grain | Fawcett - Dark Crystal | 0.17 kg (8.3%) | 71 % | 300 |
| Grain | Brown Malt (British Chocolate) | 0.05 kg (2.5%) | 70 % | 128 |
| Grain | Abbey Malt Weyermann | 0.05 kg (2.5%) | 75 % | 45 |
| Grain | Chocolate Malt (UK) | 0.04 kg (2%) | 73 % | 887 |
| Grain | Viking Pale Ale malt | 1.1 kg (53.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 7.5 g | 30 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 25 ml | White Labs |