Mild

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **17**
- SRM **18**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg *(46.5%)*	80 %	5
Grain	Strzegom Monachijski typ II	0.75 kg *(34.9%)*	79 %	22
Grain	Weyermann - Abbey Malt	0.1 kg *(4.7%)*	80 %	50
Grain	Strzegom Karmel 300	0.05 kg *(2.3%)*	70 %	299
Grain	Special B Malt	0.1 kg *(4.7%)*	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.15 kg *(7%)*	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	30 min	6.3 %
Boil	East Kent Goldings	15 g	10 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech irl.	4 g	Boil	10 min