# Mild

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- 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 |