

## Mild

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **17.3**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

| Type  | Name                            | Amount        | Yield | EBC  |
|-------|---------------------------------|---------------|-------|------|
| Grain | Weyermann - Dehusked Carafo III | 0.2 kg (4.3%) | 70 %  | 1024 |
| Grain | Vienna Malt                     | 2 kg (43.5%)  | 78 %  | 8    |
| Grain | Viking Pale Ale malt            | 2 kg (43.5%)  | 80 %  | 5    |
| Grain | Fawcett - Crystal               | 0.4 kg (8.7%) | 70 %  | 160  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 60 min | 5.1 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |