

#42 Mild

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **16.4**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **10.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (40%)	79 %	6
Grain	Strzegom Wiedeński	1.5 kg (40%)	79 %	10
Grain	Karmelowy Czerwony	0.3 kg (8%)	75 %	59
Adjunct	Briess - Barley Flakes	0.3 kg (8%)	70 %	3
Grain	Strzegom Barwiący	0.15 kg (4%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	5.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	0.5 g	Boil	10 min
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