

# Crisp Mild

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **14**
- SRM **7.3**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.8 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna malt crisp	2.95 kg (85.5%)	80 %	8
Grain	Brown crisp	0.1 kg (2.9%)	72 %	135
Grain	Wheat malt crisp	0.2 kg (5.8%)	82 %	4
Grain	Crystal Light crisp	0.2 kg (5.8%)	72 %	170

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	5 g	60 min	14.3 %
Boil	Phoenix	5 g	30 min	11 %
Aroma (end of boil)	Phoenix	5 g	0 min	11 %
Aroma (end of boil)	East Kent Goldings	5 g	0 min	5.1 %

## Yeasts

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