

Dark Mild

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **13**
- SRM **16**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (59.7%)	80 %	7
Grain	Simpsons - Crystal Extra Dark	0.2 kg (6%)	74 %	315
Grain	Fawcett - Pale Chocolate	0.2 kg (6%)	71 %	600
Grain	Brown Malt (British Chocolate)	0.2 kg (6%)	70 %	128
Grain	Briess - Rye Malt	0.75 kg (22.4%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %

Yeasts

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