

# Dark Mild

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **12**
- SRM **17.7**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale MEP	2.3 kg (37.7%)	75 %	5
Grain	SWAEN RED GOLD	0.6 kg (9.8%)	70 %	40
Grain	MEP Carmel	1 kg (16.4%)	70 %	100
Grain	Żytni	1 kg (16.4%)	85 %	8
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Swean BLACK	0.2 kg (3.3%)	55 %	1250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski) szyszka	50 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	50 ml	Fermentum Mobile