

Dark Mild

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **23.7**

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 **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

Steps

- Temp **69 C**, Time **55 min**
- Temp **69 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **5 min** at **69C**
- Keep mash **55 min** at **69C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.2 kg (49.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (33.9%) | 79 % | 22 |
| Grain | Pszeniczny | 0.2 kg (4.5%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (4.5%) | 68 % | 400 |
| Grain | Strzegom Karmel 600 | 0.2 kg (4.5%) | 68 % | 601 |
| Grain | Strzegom Barwiący | 0.125 kg (2.8%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us04 | Ale | Dry | 11.5 g | --- |