

# ŁAGODNE

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **23**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **50 C**, Time **3 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **3 min** at **50C**
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (57.1%)	79 %	22
Grain	Fawcett - Pale Chocolate	0.25 kg (9.5%)	71 %	600
Grain	Weyermann Caramunich 3	0.15 kg (5.7%)	76 %	150
Grain	Strzegom Pilzneński	0.7 kg (26.7%)	80 %	4
Grain	Carafa III	0.025 kg (1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	10 %
Boil	Marynka	5 g	10 min	10 %