

# MILD

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **17.8**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66%)	80 %	5
Grain	Biscuit Malt	0.35 kg (6.6%)	79 %	45
Grain	Pszeniczny	0.4 kg (7.5%)	85 %	4
Grain	Cara Gold	0.3 kg (5.7%)	75 %	120
Grain	Fawcett - Crystal	0.15 kg (2.8%)	70 %	150
Grain	Fawcett - Brown	0.15 kg (2.8%)	72 %	180
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.8%)	73 %	1001
Grain	Płatki owsiane	0.25 kg (4.7%)	85 %	3
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	7.7 %
Boil	Lublin (Lubelski)	40 g	23 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Liquid	1000 ml	White Labs