

Mild 2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **20.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Viking Malt Pilsneński | 1.1 kg (44.9%) | 80 % | 4 |
| Grain | Viking Malt Monachijski | 1 kg (40.8%) | 78 % | 16 |
| Grain | Viking Malt Karmelowy 300 | 0.25 kg (10.2%) | 73 % | 300 |
| Grain | Weyermann Czekoladowy | 0.1 kg (4.1%) | 65 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Perle 2019 | 15 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |