

## Mild

---

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **15.2**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4.5 kg (95.7%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.2 kg (4.3%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Culture	200 g	---