

## Mild

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **11**
- SRM **17.2**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **20 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (57.1%)   | 80 %  | 5   |
| Grain | Karmelowy Czerwony         | 0.6 kg (17.1%) | 75 %  | 59  |
| Grain | Strzegom Karmel 150        | 0.5 kg (14.3%) | 75 %  | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (11.4%) | 68 %  | 400 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 10 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 20 g   | 15 min | 4.5 %      |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Liquid | 200 ml | Fermentum Mobile |

### Notes

- 16 st  
Oct 31, 2019, 11:12 AM