

Mild

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **19.4**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle malting - Maris Otter	1.6 kg (70.2%)	81 %	6
Grain	Weyermann pszeniczny jasny	0.15 kg (6.6%)	80 %	6
Grain	Biscuit Malt castle malting	0.15 kg (6.6%)	79 %	45
Grain	Brown Malt (British Chocolate) crisp malt	0.15 kg (6.6%)	70 %	128
Grain	Caraaroma weyermann	0.1 kg (4.4%)	78 %	400
Grain	Viking Czekoladowy ciemny	0.08 kg (3.5%)	67 %	900
Grain	Weyermann - Carafa I	0.05 kg (2.2%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	East Kent Goldings	9 g	15 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	50 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	mech	2.6 g	Boil	15 min

Notes

- 12,5l brzeczki 10blg
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