

## Mild

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **17**
- SRM **18.8**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

| Type                | Name                   | Amount         | Yield | EBC  |
|---------------------|------------------------|----------------|-------|------|
| Grain               | Viking Malt Pale Ale   | 3 kg (81.7%)   | 80 %  | 5    |
| Grain               | Fawcett - Chocolate    | 0.22 kg (6%)   | 71 %  | 1200 |
| Namaczanie całą noc |                        |                |       |      |
| Grain               | Karmelowy Czerwony     | 0.2 kg (5.4%)  | 75 %  | 59   |
| Namaczanie całą noc |                        |                |       |      |
| Grain               | Castle Malting - Abbey | 0.25 kg (6.8%) | 80 %  | 45   |
| Namaczanie całą noc |                        |                |       |      |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 50 g   | 20 min | 4.5 %      |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 100 ml | White Labs |

### Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Fining | Whirlflock          | 1.25 g | Boil    | 10 min |
| Other  | Pożywka dla drożdży | 2 g    | Boil    | 5 min  |