

## Mild

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **25**
- SRM **14.5**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **53.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt      | 2.9 kg (67.1%) | 80 %  | 7    |
| Grain | Simpsons - Crystal Dark     | 0.38 kg (8.8%) | 74 %  | 158  |
| Grain | Biscuit Malt                | 0.29 kg (6.7%) | 79 %  | 45   |
| Grain | Pszeniczny                  | 0.29 kg (6.7%) | 85 %  | 4    |
| Grain | Oats, Flaked                | 0.19 kg (4.4%) | 80 %  | 2    |
| Grain | Fawcett - Brown             | 0.15 kg (3.5%) | 72 %  | 180  |
| Grain | Strzegom Czekoladowy ciemny | 0.07 kg (1.6%) | 68 %  | 1200 |
| Grain | Briess - Roasted Barley     | 0.05 kg (1.2%) | 55 %  | 591  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 15 g   | 60 min | 7.8 %      |
| Boil    | Lubelski | 40 g   | 15 min | 6.4 %      |

### Yeasts

| <b>Name</b>                   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------------|-------------|-------------|---------------|-------------------|
| WLP008 - East Coast Ale Yeast | Ale         | Liquid      | 150 ml        | White Labs        |

### **Extras**

| <b>Type</b> | <b>Name</b>       | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------------|---------------|----------------|-------------|
| Water Agent | CaCl <sub>2</sub> | 7 g           | Mash           | 60 min      |
| Water Agent | Lactic Acid       | 5 g           | Mash           | 60 min      |
| Fining      | Whirlfloc-T       | 2.5 g         | Mash           | 10 min      |