

## Mild

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **14.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.05 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.44 kg (74.4%)	83 %	6
Grain	Crystal Light	0.225 kg (6.9%)	74 %	160
Grain	Pszeniczny podpiekany	0.225 kg (6.9%)	85 %	4
Grain	Biscuit Malt	0.18 kg (5.5%)	79 %	50
Grain	Brown Malt (British Chocolate)	0.095 kg (2.9%)	70 %	200
Grain	Fawcett - Pszeniczny Czekoladowy	0.07 kg (2.1%)	73 %	1001
Grain	Jęczmień palony	0.045 kg (1.4%)	55 %	985