

MILD

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **13**
- SRM **11.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Mild Malt | 3 kg (81.1%) | 80 % | 8 |
| Grain | słód Crystal Castlemalting | 0.5 kg (13.5%) | 70 % | 150 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (5.4%) | 70 % | 185 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 20 ml | --- |
| Wyeast - Ringwood Ale | Ale | Slant | 233 ml | --- |

Notes

- chmielenie ok
słód - braki MILD (jaki zastępnik lub zamówić)
zacieranie (przemysleć)
drożdże raczej ok- spr opis
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