

Mild Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **13.4**
- 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 **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------|-----------------|-------|-----|
| Grain | Mild Malt | 3 kg (69.4%) | 80 % | 8 |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (11.6%) | 75 % | 39 |
| Grain | Briess - Chocolate Malt | 0.15 kg (3.5%) | 60 % | 690 |
| Adjunct | Miód Gryczany (Buckwheat Honey) | 0.67 kg (15.5%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 36 g | 50 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 6 g | Boil | 15 min |

Notes

- 12 dni fermentacja burzliwa
12 dni fermentacja cicha
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