

## Mild by Makaron 24.11.2017

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **11.5**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (87%)	80 %	6
Grain	Karmelowy Jasny 30EBC	0.4 kg (8.7%)	75 %	30
Grain	Strzegom Karmel 300	0.1 kg (2.2%)	70 %	299
Grain	Czekoladowy	0.1 kg (2.2%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	11.3 g	60 min	11 %
Boil	Amarillo	11 g	60 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	14 g	Danstar