

mild z dzikim ryżem

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **17.7**
- Style **Mild**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.6 kg (73.4%) | 80 % | 5 |
| Grain | dziki ryz | 0.25 kg (11.5%) | 70 % | 0 |
| Grain | Caraaroma | 0.1 kg (4.6%) | 78 % | 400 |
| Grain | crystal I - Fawcett | 0.15 kg (6.9%) | 72 % | 165 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.08 kg (3.7%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Magnum | 8 g | 60 min | 12 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 10 min | 4.5 % |