

# Wheat&Rice Mild

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **15**
- SRM **12.9**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Pszeniczny                     | 1.25 kg (30.3%) | 80 %  | 4   |
| Grain | Brązowy Ryż                    | 0.5 kg (12.1%)  | 70 %  | 2   |
| Grain | Fawcett - Dark Crystal         | 0.35 kg (8.5%)  | 71 %  | 300 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (2.4%)   | 70 %  | 128 |
| Grain | Abbey Malt Weyermann           | 0.1 kg (2.4%)   | 75 %  | 45  |
| Grain | Chocolate Malt (UK)            | 0.07 kg (1.7%)  | 73 %  | 887 |
| Grain | Strzegom Wiedeński             | 1.75 kg (42.5%) | 79 %  | 10  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 30 min | 12.5 %     |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 50 ml  | White Labs |