

# Wysłodkowy dark mild

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **34**
- SRM **16.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **5 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount          | Yield | EBC  |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Strzegom Monachijski typ I      | 0.89 kg (43%)   | 79 %  | 16   |
| Grain | Pilzneński                      | 0.64 kg (30.9%) | 81 %  | 4    |
| Grain | Oats, Flaked                    | 0.23 kg (11.1%) | 65 %  | 2    |
| Grain | Amber Malt                      | 0.05 kg (2.4%)  | 75 %  | 43   |
| Grain | Abbey Malt Weyermann            | 0.07 kg (3.4%)  | 75 %  | 45   |
| Grain | Strzegom Karmel 150             | 0.08 kg (3.9%)  | 75 %  | 150  |
| Grain | Weyermann - Dehusked Carafa III | 0.05 kg (2.4%)  | 70 %  | 1024 |
| Grain | Caramunich® typ I               | 0.05 kg (2.4%)  | 73 %  | 80   |
| Grain | Strzegom Karmel 300             | 0.01 kg (0.5%)  | 70 %  | 299  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Equinox | 9 g    | 60 min | 12 %       |