

2# Mild

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **17.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter Pale Ale	2 kg (75.5%)	80 %	8
Grain	Fawcett - Pale Crystal	0.5 kg (18.9%)	72.8 %	90
Grain	Fawcett - Pale Chocolate	0.15 kg (5.7%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	30 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale