

A może mild z resztek?

- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **21.5**
- Style **Mild**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.74 kg (30.1%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (40.7%)	79 %	22
Grain	Strzegom Karmel 600	0.16 kg (6.5%)	68 %	601
Grain	Abbey Castle	0.2 kg (8.1%)	80 %	45
Grain	Carafa II	0.1 kg (4.1%)	70 %	812
Adjunct	Pszenica niesłodowana	0.26 kg (10.6%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	11 %
Whirlpool	lunga	20 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	50 ml	Wyeast Labs