

Crisp Mild

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **14**
- SRM **7.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.8 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Vienna malt crisp | 2.95 kg (85.5%) | 80 % | 8 |
| Grain | Brown crisp | 0.1 kg (2.9%) | 72 % | 135 |
| Grain | Wheat malt crisp | 0.2 kg (5.8%) | 82 % | 4 |
| Grain | Crystal Light crisp | 0.2 kg (5.8%) | 72 % | 170 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Admiral | 5 g | 60 min | 14.3 % |
| Boil | Phoenix | 5 g | 30 min | 11 % |
| Aroma (end of boil) | Phoenix | 5 g | 0 min | 11 % |
| Aroma (end of boil) | East Kent Goldings | 5 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |