

## Dark Mild

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM ---
- 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 **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best ale Crisp	3.25 kg (81.3%)	90 %	---
Grain	Amber Crisp	0.25 kg (6.3%)	80 %	---
Grain	Słód pszeniczny Crisp	0.1 kg (2.5%)	80 %	---
Grain	Crystal Medium Crisp	0.15 kg (3.8%)	80 %	---
Grain	Low colour chocolatr Crisp	0.25 kg (6.3%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	5 g	60 min	7.5 %
Boil	Phoenix	10 g	30 min	11 %
Aroma (end of boil)	First Gold	5 g	5 min	7.5 %
Aroma (end of boil)	Hallertau Blanc	10 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	150 ml	Omega

## Notes

- Piwo rozwodnione do ok. 10BLG.

Warzenie 28.06

Butelkowanie 14.07

Do 9.5l dodano 9g Ancho w proszku - butelkowanie 02.08.23  
*Jun 28, 2023, 2:10 PM*