

Dark mild

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **18.7**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (59.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (17.4%)	79 %	16
Grain	Caramunich® typ I	0.3 kg (7.5%)	73 %	80
Grain	Fawcett - Pale Chocolate	0.22 kg (5.5%)	71 %	600
Grain	Fawcett - Brown	0.1 kg (2.5%)	72 %	180
Grain	Weyermann - Chocolate Wheat	0.05 kg (1.2%)	74 %	788
Grain	Jęczmień palony	0.05 kg (1.2%)	55 %	985
Grain	Jęczmień niesłodowany	0.2 kg (5%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	5 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar