

## dark mild

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **15**
- SRM **13.8**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1 kg (53.5%)	83 %	6
Grain	Viking Pale Ale malt	0.3 kg (16%)	80 %	5
Grain	Strzegom Karmel 150	0.1 kg (5.3%)	75 %	150
Grain	Carared	0.1 kg (5.3%)	75 %	39
Grain	Grodziski pszeniczny wędzony dębem	0.2 kg (10.7%)	80 %	3
Grain	Amber Malt	0.1 kg (5.3%)	75 %	60
Grain	Weyermann - Carafa II	0.07 kg (3.7%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	1 g	Boil	10 min