

# Dark Mild Ale 2 Beer Cup

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **34**
- SRM **22.9**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Pilzneński                  | 2.5 kg (70.4%) | 81 %   | 4    |
| Grain | Strzegom Karmel 600         | 0.25 kg (7%)   | 68 %   | 601  |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.8%)  | 68 %   | 1200 |
| Grain | Płatki owsiane              | 0.2 kg (5.6%)  | 85 %   | 3    |
| Grain | Special B Malt              | 0.25 kg (7%)   | 65.2 % | 320  |
| Grain | Abbey Malt Weyermann        | 0.25 kg (7%)   | 75 %   | 40   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 15 g   | 90 min | 13.5 %     |
| Boil    | Minstrel | 30 g   | 10 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |