

# 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