

# Dark Mild II

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **13**
- SRM **19.6**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Ale Maris Otter	1.7 kg (81%)	80.3 %	6
Grain	Fawcett - Crystal II	0.2 kg (9.5%)	71.1 %	200
Grain	Fawcett - Chocolate Malt	0.1 kg (4.8%)	71.9 %	1200
Grain	Acid Malt	0.1 kg (4.8%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	4.5 %
Boil	East Kent Goldings	5 g	20 min	4.5 %
Aroma (end of boil)	East Kent Golding	5 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	150 ml	Fermentum Mobile