

## DARK MILD z wysłodzin z RISa

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- Gravity **8.8 BLG**
- ABV ---
- IBU **21**
- SRM **25.8**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.54 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.26 kg (11.3%)	79 %	16
Grain	Strzegom Bursztynowy	0.26 kg (11.3%)	70 %	49
Grain	Strzegom Czekoladowy jasny	0.06 kg (2.6%)	68 %	400
Grain	Briess - Chocolate Malt	0.13 kg (5.6%)	60 %	690
Grain	Strzegom pszenica prażona	0.06 kg (2.6%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	23 g	60 min	4.5 %
Boil	Fuggles	10 g	5 min	4.5 %