

Jasny Mild

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **23**
- SRM **14.1**
- Style **Mild**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (57.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (23%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (11.5%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 0.25 kg (5.7%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.1 kg (2.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10 % |
| Whirlpool | lunga | 30 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Fermentis |