

Mild

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **13.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale	2 kg (48.8%)	80 %	5
Grain	Viking Malt Gold Ale	1 kg (24.4%)	80 %	12
Grain	Fawcett - Caramalt	0.5 kg (12.2%)	75 %	12
Grain	Fawcett - Crystal	0.25 kg (6.1%)	70 %	160
Grain	Fawcett - Brown	0.25 kg (6.1%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.1 kg (2.4%)	70 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles 2016	30 g	30 min	6.1 %
Boil	Fuggles 2016	20 g	5 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale