

## Mild

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **12.2**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.87 kg (66.5%)	81 %	6
Grain	Pszeniczny	0.28 kg (10%)	85 %	4
Grain	Biscuit Malt	0.18 kg (6.4%)	79 %	45
Grain	Caramunich® typ I	0.16 kg (5.7%)	73 %	80
Grain	Płatki owsiane	0.13 kg (4.6%)	85 %	3
Grain	Strzegom Karmel 150	0.1 kg (3.6%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.06 kg (2.1%)	71 %	600
Grain	Jęczmień palony	0.03 kg (1.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	30 g	20 min	3.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	1 ml	Fermentum Mobile
Wyeast - London Ale III	Ale	Liquid	1 ml	Wyeast Labs

## Notes

- Wzorowane na <https://www.facebook.com/BrowarGaraz/photos/a.1818099261793971/2156208531316374/?type=3>  
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