

## Mild #18

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- Gravity **8.8 BLG**
- ABV ---
- IBU **15**
- SRM **17.9**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (72.5%)	79 %	6
Grain	Strzegom Monachijski typ I	0.2 kg (5.8%)	79 %	16
Grain	Strzegom Czekoladowy 400	0.1 kg (2.9%)	68 %	400
Grain	Jęczmień palony	0.05 kg (1.4%)	55 %	985
Grain	Płatki owsiane	0.15 kg (4.3%)	85 %	3
Grain	Strzegom Karmel 150	0.1 kg (2.9%)	75 %	150
Grain	Fawcett - Brown	0.35 kg (10.1%)	72 %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EKG	15 g	60 min	5.2 %
Aroma (end of boil)	EKG	20 g	15 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	120 ml	Fermentum Mobile