

## mild

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **18**
- SRM **22.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (86.2%)	85 %	7
Grain	Weyermann - Carafa I	0.2 kg (6.9%)	70 %	690
Grain	pale chocolate	0.2 kg (6.9%)	--- %	650

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5.5 %
Boil	Tradition	10 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
darkness	Ale	Liquid	100 ml	imperial yeast