

Mild

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **9.9**
- 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 **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

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

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|-----|
| Grain | Kraków_Pilzneński | 1.5 kg (38%) | 81 % | 4 |
| Grain | Kraków_Monachijski | 0.5 kg (12.7%) | 80 % | 16 |
| Grain | Kraków_Karmelowy Jasny 30EBC | 0.25 kg (6.3%) | 75 % | 30 |
| Grain | Kraków_Weyermann - Carapils | 0.85 kg (21.5%) | 78 % | 4 |
| Grain | Kraków_Abbey Castle | 0.8 kg (20.3%) | 80 % | 45 |
| Grain | Kraków_Jęczmień palony | 0.05 kg (1.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------------|--------|--------|------------|
| Boil | Kraków_East Kent Goldings | 25 g | 60 min | 5.1 % |
| Aroma (end of boil) | Kraków_Fuggles | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| Wyeast - 1968 London ESB Ale | Ale | Liquid | 200 ml | Wyeast |