

## Mild

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- 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<br>Jasny 30EBC | 0.25 kg (6.3%)  | 75 %  | 30  |
| Grain | Kraków_Weyermann<br>- Carapils  | 0.85 kg (21.5%) | 78 %  | 4   |
| Grain | Kraków_Abbey<br>Castle          | 0.8 kg (20.3%)  | 80 %  | 45  |
| Grain | Kraków_Jęczmień<br>palony       | 0.05 kg (1.3%)  | 55 %  | 985 |

### Hops

| Use for             | Name                         | Amount | Time   | Alpha acid |
|---------------------|------------------------------|--------|--------|------------|
| Boil                | Kraków_East Kent<br>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<br>London ESB Ale | Ale  | Liquid | 200 ml | Wyeast     |