

## Mild

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **17**
- SRM **18.8**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale	3 kg (81.7%)	80 %	5
Grain	Fawcett - Chocolate	0.22 kg (6%)	71 %	1200
Namaczanie całą noc				
Grain	Karmelowy Czerwony	0.2 kg (5.4%)	75 %	59
Namaczanie całą noc				
Grain	Castle Malting - Abbey	0.25 kg (6.8%)	80 %	45
Namaczanie całą noc				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	100 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1.25 g	Boil	10 min
Other	Pożywka dla drożdży	2 g	Boil	5 min