

Mild

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **25**
- SRM **14.5**
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **53.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.9 kg (67.1%)	80 %	7
Grain	Simpsons - Crystal Dark	0.38 kg (8.8%)	74 %	158
Grain	Biscuit Malt	0.29 kg (6.7%)	79 %	45
Grain	Pszeniczny	0.29 kg (6.7%)	85 %	4
Grain	Oats, Flaked	0.19 kg (4.4%)	80 %	2
Grain	Fawcett - Brown	0.15 kg (3.5%)	72 %	180
Grain	Strzegom Czekoladowy ciemny	0.07 kg (1.6%)	68 %	1200
Grain	Briess - Roasted Barley	0.05 kg (1.2%)	55 %	591

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.8 %
Boil	Lubelski	40 g	15 min	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Liquid	150 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	7 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Mash	10 min