

Mild

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **17.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dehusked Carafa III	0.2 kg (4.3%)	70 %	1024
Grain	Vienna Malt	2 kg (43.5%)	78 %	8
Grain	Viking Pale Ale malt	2 kg (43.5%)	80 %	5
Grain	Fawcett - Crystal	0.4 kg (8.7%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis