

## mild?

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **16**
- SRM **20.6**
- 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 **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (73.5%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (11.8%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.9%)	68 %	1200
Grain	Weyermann - Caraamber	0.3 kg (8.8%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	3.8 %
Aroma (end of boil)	Marynka	15 g	10 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Liquid	200 ml	Fermentum Mobile