

Mild Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **13.4**
- 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 **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mild Malt	3 kg (69.4%)	80 %	8
Grain	Caramel/Crystal Malt - 20L	0.5 kg (11.6%)	75 %	39
Grain	Briess - Chocolate Malt	0.15 kg (3.5%)	60 %	690
Adjunct	Miód Gryczany (Buckwheat Honey)	0.67 kg (15.5%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	36 g	50 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min

Notes

- 12 dni fermentacja burzliwa
12 dni fermentacja cicha
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