

## Mild Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **21**
- SRM **19.2**
- 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 **65 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **34.5 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **29.9 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mild Malt	3.75 kg (81.5%)	80 %	8
Grain	Caramel/Crystal Malt - 120L	0.65 kg (14.1%)	72 %	200
Grain	Briess - Chocolate Malt	0.2 kg (4.3%)	60 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	38 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	900 ml	Fermentum Mobile