

Mild Ale

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **12.6**
- Style **Mild**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (88.9%)	80 %	5
Grain	Fawcett - Crystal	0.1 kg (5.6%)	70 %	160
Grain	Fawcett - Red Crystal	0.05 kg (2.8%)	71 %	400
Grain	Fawcett - Chocolate	0.05 kg (2.8%)	71 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	10 g	60 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	200 ml	Fermentum Mobile
FM10 O czym szumią wierzby	Ale	Liquid	200 ml	Fermentum Mobile