

## Mild Ale 9

---

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **20**
- SRM **9.6**
- Style **American Amber Ale**

### 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 **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (84.5%)	80 %	5
Grain	Briess - Caramel Malt 60L	0.25 kg (7%)	76 %	118
Grain	cookie	0.25 kg (7%)	75 %	50
Grain	Jęczmień palony	0.05 kg (1.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Styrian Golding	30 g	15 min	3.6 %

### Notes

- Słód pale ale VIKING MALT 3kg  
Słód cookie VIKING MALT 0,25kg  
Słód karmelowy 60 VIKING MALT 0,25kg  
Jęczmień prażony VIKING MALT 0,05kg

Chmiel East Kent Goldings 20g  
Styrian golding 30g  
Sep 13, 2018, 7:13 PM