

Mild II

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **39**
- SRM **18.4**
- Style **Mild**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (46.5%)	79 %	---
Grain	Strzegom Pale Ale	2 kg (46.5%)	79 %	---
Grain	Strzegom Czekoladowy 1200	0.3 kg (7%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	70 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---