

Mild nr 2

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **10**
- SRM **15**
- 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 **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.75 kg (83.3%)	80 %	7
Grain	Brown Malt (British Chocolate)	0.2 kg (6.1%)	70 %	128
Grain	Chocolate Malt (UK)	0.1 kg (3%)	73 %	887
Grain	Fawcett - Dark Crystal	0.25 kg (7.6%)	71 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis