

## Mild Warka nr 10

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- Gravity **9.8 BLG**
- ABV ---
- IBU **17**
- SRM **19**
- 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 **3.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.1 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3 kg (83.8%)	79 %	7
Grain	Cara Crystal 120	0.5 kg (14%)	78 %	120
Grain	Jęczmień prażony	0.08 kg (2.2%)	65 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	10 g	50 min	12 %
Boil	Lublin (Lubelski)	20 g	5 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M03 UK Dark Ale	Ale	Dry	10 g	Mangrove Jack's

### Notes

- Jęczmień prażony dodany po podgrzaniu zacieru do 72 stopni.  
*Oct 4, 2016, 11:27 PM*