

Mild z resztek

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **16.9**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK | 1.2 kg (33.3%) | 78 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (13.9%) | 70 % | 175 |
| Grain | Special x | 0.4 kg (11.1%) | 75 % | 350 |
| Grain | Briess - Pilsen Malt | 1.5 kg (41.7%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 15 g | 60 min | 9 % |