

Mild z wystódzin

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **13.9**
- Style **Mild**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **35 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **38.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.7 kg (86.1%)	80 %	5
Grain	Biscuit Malt	0.7 kg (6.9%)	79 %	45
Grain	Strzegom Karmel 300	0.1 kg (1%)	70 %	299
Grain	Caramel/Crystal Malt - 30L	0.5 kg (5%)	75 %	59
Grain	Strzegom Karmel 600	0.1 kg (1%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	15 g	60 min	10.5 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.5 %