

# Mildld

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **11.6**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Bursztynowy	0.25 kg (4.3%)	70 %	49
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Karmelowy Czerwony	0.25 kg (4.3%)	75 %	100
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	26 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.88 g	fermentis