

## mold

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **26.1**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

### Steps

- Temp **75 C**, Time **60 min**

### Mash step by step

- Heat up **10.9 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (54.8%)   | 80 %  | 5   |
| Grain | Monachijski          | 1 kg (27.4%)   | 80 %  | 16  |
| Grain | Strzegom Karmel 300  | 0.5 kg (13.7%) | 70 %  | 299 |
| Grain | Czekoladowy          | 0.15 kg (4.1%) | 60 %  | 788 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 17 g   | 60 min | 5.1 %      |