

# piwo ciemne, piwo lekkie, piwo z anglii

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **16**
- SRM **19.6**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting pilsen	1.3 kg (71%)	80.5 %	3
Grain	Caramunich® typ I	0.1 kg (5.5%)	73 %	80
Grain	red ale viking malt	0.1 kg (5.5%)	75 %	70
Grain	weyermann - Pszeniczny Czekoladowy	0.13 kg (7.1%)	73 %	1001
Grain	Słód pszeniczny Bestmalz	0.1 kg (5.5%)	82 %	5
Grain	Abbey Malt Weyermann	0.1 kg (5.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	200 ml	Wyeast Labs