

Pierwszy mild :D

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **19.3**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (45.5%)	80 %	5
Grain	Munich Malt	1 kg (45.5%)	80 %	25
Grain	Special B Malt	0.1 kg (4.5%)	65.2 %	315
Grain	Chocolate Malt (UK)	0.1 kg (4.5%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	30 min	4.5 %
Boil	Fuggles	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Fermentis