

## Mild

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **20**
- SRM **14.6**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **69 C**, Time **150 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **150 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt     | 0.9 kg (45%)    | 80 %  | 7    |
| Grain | Strzegom Monachijski typ I | 0.8 kg (40%)    | 79 %  | 16   |
| Grain | Płatki owsiane             | 0.1 kg (5%)     | 60 %  | 3    |
| Grain | Carafa III                 | 0.05 kg (2.5%)  | 70 %  | 1034 |
| Grain | Strzegom Czekoladowy jasny | 0.075 kg (3.7%) | 68 %  | 400  |
| Grain | Biscuit Malt               | 0.075 kg (3.7%) | 79 %  | 45   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 10 g   | 60 min | 4.7 %      |
| Boil    | Fuggles | 16 g   | 15 min | 4.7 %      |

### Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 80 ml  | White Labs |

### Extras

| Type                             | Name         | Amount | Use for | Time    |
|----------------------------------|--------------|--------|---------|---------|
| Fining                           | WhirlflocT   | 2 g    | Boil    | 1 min   |
| Water Agent                      | Łuska ryżowa | 50 g   | Mash    | 180 min |
| Water Agent                      | Kwas mlekowy | 2 g    | Mash    | 30 min  |
| Do wody do wysładzania - 2ml/12l |              |        |         |         |