Mild z resztek

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **16.9**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.2 kg *(33.3%)*	78 %	6
Grain	Brown Malt (British Chocolate)	0.5 kg *(13.9%)*	70 %	175
Grain	Special x	0.4 kg *(11.1%)*	75 %	350
Grain	Briess - Pilsen Malt	1.5 kg *(41.7%)*	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	15 g	60 min	9 %