

## #040 Mild

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **18**
- SRM **15.9**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2.1 kg (56.8%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I  | 1.1 kg (29.7%) | 79 %  | 15   |
| Grain | Strzegom Monachijski typ II | 0.1 kg (2.7%)  | 79 %  | 22   |
| Grain | Fawcett - Crystal           | 0.2 kg (5.4%)  | 70 %  | 160  |
| Grain | Caraaroma                   | 0.1 kg (2.7%)  | 78 %  | 400  |
| Grain | fawcett chocolate           | 0.1 kg (2.7%)  | --- % | 1175 |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Target   | 15 g   | 60 min | 9 %        |
| Boil    | Bramling | 10 g   | 5 min  | 5.8 %      |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Wyeast 1469 West Yorkshire Ale | Ale  | Slant | 200 ml | Wyeast     |

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Fining | whirfloc T                 | 1.25 g | Boil    | 10 min |
| Other  | pożywka dla drożdży Wyeast | 3 g    | Boil    | 10 min |