

## #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