

Majld

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **22.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **28 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (75.2%)	81 %	6
Grain	Crystal light SImpsons	0.5 kg (10.7%)	74 %	113
Grain	Carafa II Special	0.265 kg (5.7%)	70 %	1100
Grain	Crystal dark SImpsons	0.24 kg (5.2%)	72 %	250
Grain	Płatki owsiane	0.15 kg (3.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2 g	Boil	15 min
Other	Wyeast yeast nutrient	3 g	Boil	10 min