

## Mild

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- Gravity **11.7 BLG**
- ABV ---
- IBU **15**
- SRM **16.8**

### 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mild Malt	3 kg (64.5%)	80 %	8
Grain	Biscuit Malt	0.5 kg (10.8%)	79 %	45
Grain	Caramel/Crystal Malt - 10L	0.5 kg (10.8%)	75 %	120
Grain	Strzegom Czekoladowy jasny	0.15 kg (3.2%)	68 %	900
Grain	Strzegom Pszeniczny	0.5 kg (10.8%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %