

## Mild

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **17**
- SRM **15.5**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **12.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt           | 0.51 kg (29.9%) | 80 %  | 5   |
| Grain | Płatki owsiane                 | 0.2 kg (11.7%)  | 60 %  | 3   |
| Grain | Brown Malt (British Chocolate) | 0.085 kg (5%)   | 70 %  | 150 |
| Grain | Briess - Chocolate Malt        | 0.085 kg (5%)   | 60 %  | 550 |
| Grain | Special W                      | 0.085 kg (5%)   | 80 %  | 280 |
| Grain | Strzegom Wiedeński             | 0.74 kg (43.4%) | 79 %  | 10  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Fuggles'20 | 10 g   | 60 min | 4.7 %      |
| Boil    | Fuggles'20 | 10 g   | 5 min  | 4.7 %      |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Liquid | 800 ml | Fermentum Mobile |

### Extras

| Type                           | Name           | Amount | Use for | Time   |
|--------------------------------|----------------|--------|---------|--------|
| Water Agent                    | Łuska ryżowa   | 50 g   | Mash    | 60 min |
| Water Agent                    | Chlorek wapnia | 1.8 g  | Mash    | 60 min |
| Water Agent                    | Kwas fosforowy | 1.5 g  | Mash    | 15 min |
| 1.5ml/10l wody do wysładzania. |                |        |         |        |