

## Mild

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **15**
- SRM **13.2**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **6.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.63 kg (30.9%)	80 %	4
Grain	Fawcett - Dark Crystal	0.17 kg (8.3%)	71 %	300
Grain	Brown Malt (British Chocolate)	0.05 kg (2.5%)	70 %	128
Grain	Abbey Malt Weyermann	0.05 kg (2.5%)	75 %	45
Grain	Chocolate Malt (UK)	0.04 kg (2%)	73 %	887
Grain	Viking Pale Ale malt	1.1 kg (53.9%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7.5 g	30 min	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	25 ml	White Labs