

## Mild

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **14.6**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (64.5%)	85 %	7
Grain	Monachijski	0.8 kg (25.8%)	80 %	16
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (6.5%)	79 %	130
Grain	Jęczmień palony	0.1 kg (3.2%)	55 %	985

### Hops

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

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile