

## mild

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **15**
- SRM **15.1**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **5.1 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.26 kg (73.5%)	80 %	5
Grain	Płatki owsiane prażone	0.18 kg (10.5%)	85 %	9
Grain	Biscuit Malt	0.13 kg (7.6%)	79 %	45
Grain	Caramel 333 EBC	0.07 kg (4.1%)	72 %	333
Grain	Barwiący	0.075 kg (4.4%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	14 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	6 g	---