

# MILD

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **13**
- SRM **11.3**
- Style **Mild**

## 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 **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mild Malt	3 kg (81.1%)	80 %	8
Grain	słód Crystal Castlemalting	0.5 kg (13.5%)	70 %	150
Grain	Brown Malt (British Chocolate)	0.2 kg (5.4%)	70 %	185

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	20 ml	---
Wyeast - Ringwood Ale	Ale	Slant	233 ml	---

## Notes

- chmielenie ok  
słód - braki MILD (jaki zastępnik lub zamówić)  
zacieranie (przemysleć)  
drożdże raczej ok- spr opis  
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