

Mild Ale 9

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **20**
- SRM **9.6**
- Style **American Amber Ale**

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 **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (84.5%)	80 %	5
Grain	Briess - Caramel Malt 60L	0.25 kg (7%)	76 %	118
Grain	cookie	0.25 kg (7%)	75 %	50
Grain	Jęczmień palony	0.05 kg (1.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Styrian Golding	30 g	15 min	3.6 %

Notes

- Słód pale ale VIKING MALT 3kg
Słód cookie VIKING MALT 0,25kg
Słód karmelowy 60 VIKING MALT 0,25kg
Jęczmień prażony VIKING MALT 0,05kg

Chmiel East Kent Goldings 20g
Styrian golding 30g
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