

Mild by Makaron 24.11.2017

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **11.5**
- Style **Mild**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 4 kg (87%) | 80 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (8.7%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.2%) | 70 % | 299 |
| Grain | Czekoladowy | 0.1 kg (2.2%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 11.3 g | 60 min | 11 % |
| Boil | Amarillo | 11 g | 60 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 14 g | Danstar |