

Mild Warka nr 10

- Gravity **9.8 BLG**
- ABV ---
- IBU **17**
- SRM **19**
- 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 **3.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale | 3 kg (83.8%) | 79 % | 7 |
| Grain | Cara Crystal 120 | 0.5 kg (14%) | 78 % | 120 |
| Grain | Jęczmień prażony | 0.08 kg (2.2%) | 65 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Hallertauer Taurus | 10 g | 50 min | 12 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M03 UK Dark Ale | Ale | Dry | 10 g | Mangrove Jack's |

Notes

- Jęczmień prażony dodany po podgrzaniu zacieru do 72 stopni.
Oct 4, 2016, 11:27 PM