

MIŚ KOLABOR - MILD

- Gravity **27 BLG**
- ABV ---
- IBU **55**
- SRM **7.2**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **41.3 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11.8 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	60 g	60 min	5.1 %
Boil	East Kent Goldings	60 g	60 min	5.1 %
Boil	East Kent Goldings	70 g	20 min	5.1 %
Boil	East Kent Goldings	60 g	10 min	5.1 %
Dry Hop	East Kent Goldings	50 g	7 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min