

# MIŚ KOLABOR - MILD

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **89**
- SRM **4.1**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.9 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

## Notes

- Fermentacja burzliwa - ok. 14 dni.  
Fermentacja cicha - ok 7 dni.  
Butelkowanie.  
Piwo nadaje się do picia po 7 dniach refermentacji.  
Zalecane picie piwa świeżego.  
*Apr 20, 2017, 12:53 PM*