

## NUDNA KLASYKA PRZEDSTAWIA: Mild

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **17.1**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (60%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (20%)	79 %	22
Grain	Crystal 120-140 EBC Thomas Fawcett	0.2 kg (8%)	70 %	130
Grain	Brown Malt (British Chocolate)	0.2 kg (8%)	70 %	128
Grain	Weyermann - Carafa III	0.1 kg (4%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile