

Reveni

- Gravity **8 BLG**
- ABV ---
- IBU **15**
- SRM **16.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **15 min** at **74C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Pilzneński | 3 kg (88.8%) | 81 % | 4 |
| Grain | Viking Czekoladowy ciemny | 0.14 kg (4.1%) | 67 % | 900 |
| Grain | Viking Barwiący | 0.06 kg (1.8%) | 65 % | 1400 |
| Grain | Karmelowy Czerwony | 0.18 kg (5.3%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 25 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 10 g | 30 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |