

#048 Mild

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **14**
- SRM **15.1**
- Style **Mild**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Fawcett Maris Otter | 2.4 kg (80%) | 81 % | 5 |
| Grain | Fawcett - Dark Crystal | 0.4 kg (13.3%) | 71 % | 220 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (6.7%) | 71 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.7 % |
| Boil | East Kent Goldings | 15 g | 5 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|-----|------|--------|
| Other | pożywka dla drożdży Wyeast | 3 g | Boil | 10 min |
|-------|----------------------------|-----|------|--------|