

## #70 Mild Ale

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **19**
- SRM **13.9**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

### Steps

- Temp **68 C**, Time **25 min**
- Temp **70 C**, Time **35 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.52 kg (62.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.336 kg (8.3%)	81 %	6
Grain	Strzegom Monachijski typ II	0.36 kg (8.9%)	79 %	22
Grain	Strzegom Karmel 300	0.4 kg (9.9%)	70 %	299
Grain	Biscuit Malt	0.32 kg (7.9%)	79 %	45
Grain	Simpsons - Coffee Malt	0.1 kg (2.5%)	74 %	296

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	50 min	5.1 %
Boil	East Kent Goldings	15 g	30 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %