

## #81 Mild

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **13**
- SRM **10.6**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **10 %**
- Size with trub loss **4.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **1.7 liter(s)**
- Total mash volume **2.4 liter(s)**

### Steps

- Temp **70 C**, Time **75 min**

### Mash step by step

- Heat up **1.7 liter(s)** of strike water to **79.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **5.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	0.28 kg (44.4%)	80 %	5
Grain	Simpsons - Maris Otter	0.16 kg (25.4%)	81 %	6
Grain	Biscuit Malt	0.06 kg (9.5%)	79 %	45
Grain	Cara Ruby Castle	0.06 kg (9.5%)	72 %	49
Grain	Caramel/Crystal Malt - 120L	0.02 kg (3.2%)	72 %	150
Grain	Special W Malt	0.05 kg (7.9%)	65.2 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Liquid	50 ml	Kveik