

A może mild z resztek? #2

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **20**
- SRM **17.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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	Viking Pale Ale malt	2 kg (80%)	80 %	5
Grain	Strzegom Karmel 300	0.2 kg (8%)	70 %	299
Grain	Abbey Castle	0.2 kg (8%)	80 %	45
Grain	Carafa II	0.1 kg (4%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	30 min	10 %
Whirlpool	Marynka	20 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale