

## dark mild

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- Gravity **9 BLG**
- ABV ---
- IBU **21**
- SRM **16.4**
- 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 **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 2 kg (57.1%)   | 79 %  | 6   |
| Grain | Strzegom Wiedeński         | 1 kg (28.6%)   | 79 %  | 10  |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (7.1%) | 68 %  | 400 |
| Grain | Karmelowy Czerwony         | 0.25 kg (7.1%) | 75 %  | 59  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 35 g   | 50 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

### Yeasts

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