

Dark mild

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **18.7**
- 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 **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (59.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (17.4%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.3 kg (7.5%) | 73 % | 80 |
| Grain | Fawcett - Pale Chocolate | 0.22 kg (5.5%) | 71 % | 600 |
| Grain | Fawcett - Brown | 0.1 kg (2.5%) | 72 % | 180 |
| Grain | Weyermann - Chocolate Wheat | 0.05 kg (1.2%) | 74 % | 788 |
| Grain | Jęczmień palony | 0.05 kg (1.2%) | 55 % | 985 |
| Grain | Jęczmień niesłodowany | 0.2 kg (5%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 5 g | 1 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |