

Dark Mild

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **12**
- SRM **17.7**
- Style **Mild**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|------|
| Grain | Pale Ale MEP | 2.3 kg (37.7%) | 75 % | 5 |
| Grain | SWAEN RED GOLD | 0.6 kg (9.8%) | 70 % | 40 |
| Grain | MEP Carmel | 1 kg (16.4%) | 70 % | 100 |
| Grain | Żytni | 1 kg (16.4%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (16.4%) | 85 % | 4 |
| Grain | Swean BLACK | 0.2 kg (3.3%) | 55 % | 1250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) szyszka | 50 g | 60 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 50 ml | Fermentum Mobile |