

# Dark Mild Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **21.8**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (58.8%)	70 %	5
Grain	Strzegom Monachijski typ I	1 kg (19.6%)	70 %	16
Grain	Strzegom Karmel 300	0.2 kg (3.9%)	70 %	299
Grain	Strzegom Karmel 30	0.2 kg (3.9%)	70 %	50
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.9%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (9.8%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Warrior	10 g	20 min	15.5 %