

## Dark mild Test

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **17.9**
- 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 **3.5 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	3 kg (66.7%)	80 %	6
Grain	Münchner Malz Best	0.7 kg (15.6%)	78 %	20
Grain	Caramunich 2 Best	0.3 kg (6.7%)	73 %	120
Grain	Oats, Flaked	0.3 kg (6.7%)	80 %	2
Grain	Carafa II	0.1 kg (2.2%)	70 %	1100
Grain	Chocolate Best	0.1 kg (2.2%)	75 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %