

## Dark Mild

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **23.7**

### 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 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

### Steps

- Temp **69 C**, Time **55 min**
- Temp **69 C**, Time **5 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **5 min** at **69C**
- Keep mash **55 min** at **69C**
- Sparge using **16.4 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	2.2 kg (49.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (33.9%)	79 %	22
Grain	Pszeniczny	0.2 kg (4.5%)	85 %	4
Grain	Strzegom Czekoladowy 400	0.2 kg (4.5%)	68 %	400
Grain	Strzegom Karmel 600	0.2 kg (4.5%)	68 %	601
Grain	Strzegom Barwiący	0.125 kg (2.8%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us04	Ale	Dry	11.5 g	---