

# Jasny Mild

---

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **23**
- SRM **14.1**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (57.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (23%)	79 %	16
Grain	Pszeniczny	0.5 kg (11.5%)	85 %	4
Grain	Strzegom Karmel 300	0.25 kg (5.7%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (2.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Whirlpool	lunga	30 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis