

Mild

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **15**
- SRM **15.5**
- Style **Mild**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (76.8%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (7.7%) | 70 % | 128 |
| Grain | Castle Cafe | 0.25 kg (7.7%) | 75.5 % | 480 |
| Grain | Melanoiden Malt | 0.1 kg (3.1%) | 80 % | 39 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (3.1%) | 68 % | 400 |
| Grain | Oats, Flaked | 0.055 kg (1.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 25 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|---------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 1000 ml | Fermentum Mobile |