

## mild

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **20.4**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (75.7%)	80 %	5
Grain	brown	0.2 kg (6.6%)	80 %	135
Grain	caramel aromatic	0.19 kg (6.3%)	80 %	180
Grain	kawowy	0.25 kg (8.2%)	80 %	500
Grain	Caraaroma	0.1 kg (3.3%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	8 g	60 min	15.7 %