

## MILD.

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **19.6**
- 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 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **17.3 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 kg (50%)   | 80 %  | 5   |
| Grain | Caramel/Crystal Malt - 60L       | 0.4 kg (10%) | 74 %  | 118 |
| Grain | Biscuit Malt                     | 1 kg (25%)   | 79 %  | 45  |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (10%) | 73 %  | 120 |
| Grain | Czekoladowy                      | 0.2 kg (5%)  | 60 %  | 788 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 15 g   | 60 min | 11 %       |
| Aroma (end of boil) | Fuggles | 15 g   | 10 min | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |