

## Mild

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **10.4**
- 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 **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Kraków_Pilzneński            | 2 kg (47.1%)   | 81 %  | 4   |
| Grain | Kraków_Biscuit Malt          | 0.3 kg (7.1%)  | 79 %  | 45  |
| Grain | Kraków_Karmelowy Jasny 30EBC | 0.25 kg (5.9%) | 75 %  | 30  |
| Grain | Kraków_Weyermann - Carapils  | 0.85 kg (20%)  | 78 %  | 4   |
| Grain | Kraków_Abbey Castle          | 0.8 kg (18.8%) | 80 %  | 45  |
| Grain | Kraków_Jęczmień palony       | 0.05 kg (1.2%) | 55 %  | 985 |

### Hops

| Use for             | Name                      | Amount | Time   | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil                | Kraków_East Kent Goldings | 25 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | Kraków_Fuggles            | 20 g   | 10 min | 4.5 %      |

### Yeasts

| Name                         | Type | Form   | Amount | Laboratory |
|------------------------------|------|--------|--------|------------|
| Wyeast - 1968 London ESB Ale | Ale  | Liquid | 200 ml | Wyeast     |