

Mild

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **19.4**
- Style **Mild**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.1 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Castle malting - Maris Otter | 1.6 kg (70.2%) | 81 % | 6 |
| Grain | Weyermann pszeniczny jasny | 0.15 kg (6.6%) | 80 % | 6 |
| Grain | Biscuit Malt castle malting | 0.15 kg (6.6%) | 79 % | 45 |
| Grain | Brown Malt (British Chocolate) crisp malt | 0.15 kg (6.6%) | 70 % | 128 |
| Grain | Caraaroma weyermann | 0.1 kg (4.4%) | 78 % | 400 |
| Grain | Viking Czekoladowy ciemny | 0.08 kg (3.5%) | 67 % | 900 |
| Grain | Weyermann - Carafa I | 0.05 kg (2.2%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | East Kent Goldings | 9 g | 15 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 50 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 2.6 g | Boil | 15 min |

Notes

- 12,5l brzeczki 10blg
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