

Mild

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **20**
- SRM **14.6**
- Style **Mild**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **69 C**, Time **150 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **150 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 0.9 kg (45%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (40%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.1 kg (5%) | 60 % | 3 |
| Grain | Carafa III | 0.05 kg (2.5%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy jasny | 0.075 kg (3.7%) | 68 % | 400 |
| Grain | Biscuit Malt | 0.075 kg (3.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 10 g | 60 min | 4.7 % |
| Boil | Fuggles | 16 g | 15 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 80 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|----------------------------------|--------------|--------|---------|---------|
| Fining | WhirlflocT | 2 g | Boil | 1 min |
| Water Agent | Łuska ryżowa | 50 g | Mash | 180 min |
| Water Agent | Kwas mlekowy | 2 g | Mash | 30 min |
| Do wody do wysładzania - 2ml/12l | | | | |