

Mild

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **17.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|------|
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (4.3%) | 70 % | 1024 |
| Grain | Vienna Malt | 2 kg (43.5%) | 78 % | 8 |
| Grain | Viking Pale Ale malt | 2 kg (43.5%) | 80 % | 5 |
| Grain | Fawcett - Crystal | 0.4 kg (8.7%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |