

## Mild 9 Blg

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **20**
- SRM **15.9**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.8 kg (81.4%)	--- %	---
Grain	Karmelowy Czerwony	0.22 kg (10%)	75 %	59
Grain	Fawcett - Pale Chocolate	0.16 kg (7.2%)	71 %	600
Grain	black	0.03 kg (1.4%)	--- %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	80 ml	Fermentum Mobile