

## Mild Ale

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **19**
- SRM **19**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.65 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **13.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (83.3%)	80 %	5
Grain	Strzegom Bursztynowy	0.1 kg (5.6%)	70 %	49
Grain	Karmelowy żytni Strzegom	0.1 kg (5.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (5.6%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis