

## Mild Ale

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **12.6**
- 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 **13 %/h**
- Boil size **13.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **6.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 1.6 kg (88.9%) | 80 %  | 5   |
| Grain | Fawcett - Crystal     | 0.1 kg (5.6%)  | 70 %  | 160 |
| Grain | Fawcett - Red Crystal | 0.05 kg (2.8%) | 71 %  | 400 |
| Grain | Fawcett - Chocolate   | 0.05 kg (2.8%) | 71 %  | 800 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Northdown | 10 g   | 60 min | 8.2 %      |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza      | Ale  | Liquid | 200 ml | Fermentum Mobile |
| FM10 O czym szumią wierzby | Ale  | Liquid | 200 ml | Fermentum Mobile |