

# Mild Tremor

- Gravity **9.8 BLG**
- ABV ---
- IBU **27**
- SRM **12.8**
- 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (85.4%)	79 %	6
Grain	Crystal II 200 EBC	0.3 kg (7.3%)	72 %	200
Grain	Strzegom Karmel 300	0.3 kg (7.3%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dana	20 g	30 min	10.8 %
Boil	Fuggles	20 g	15 min	4.5 %
Aroma (end of boil)	Fuggles	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---