

# Mild Wiślany

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- Gravity **8.6 BLG**
- ABV ---
- IBU **26**
- SRM **20.8**
- 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 **12.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **5.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **3.6 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.8 kg (53.7%)	79 %	16
Grain	Strzegom Pilzneński	0.5 kg (33.6%)	80 %	4
Grain	Strzegom Karmel 300	0.1 kg (6.7%)	70 %	299
Grain	Weyermann - Carafa III	0.05 kg (3.4%)	70 %	1024
Adjunct	płatki żytnie	0.04 kg (2.7%)	70 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	9.5 %
Boil	Lubelski	15 g	10 min	3.6 %