

# mild z dzikim ryżem

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **17.7**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Viking Pale Ale malt                   | 1.6 kg (73.4%)  | 80 %  | 5    |
| Grain | dziki ryz                              | 0.25 kg (11.5%) | 70 %  | 0    |
| Grain | Caraaroma                              | 0.1 kg (4.6%)   | 78 %  | 400  |
| Grain | crystal I - Fawcett                    | 0.15 kg (6.9%)  | 72 %  | 165  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.08 kg (3.7%)  | 73 %  | 1001 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Magnum             | 8 g    | 60 min | 12 %       |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 10 min | 4.5 %      |