

piwo ciemne, piwo lekkie, piwo z anglii

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **16**
- SRM **19.6**
- 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 **3.5 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | castlemalting pilsen | 1.3 kg (71%) | 80.5 % | 3 |
| Grain | Caramunich® typ I | 0.1 kg (5.5%) | 73 % | 80 |
| Grain | red ale viking malt | 0.1 kg (5.5%) | 75 % | 70 |
| Grain | weyermann - Pszeniczny Czekoladowy | 0.13 kg (7.1%) | 73 % | 1001 |
| Grain | Słód pszeniczny Bestmalz | 0.1 kg (5.5%) | 82 % | 5 |
| Grain | Abbey Malt Weyermann | 0.1 kg (5.5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 6 g | 60 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Slant | 200 ml | Wyeast Labs |