

Wysłodkowy dark mild

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **34**
- SRM **16.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **12 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **7 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **5 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 0.89 kg (43%) | 79 % | 16 |
| Grain | Pilzneński | 0.64 kg (30.9%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.23 kg (11.1%) | 65 % | 2 |
| Grain | Amber Malt | 0.05 kg (2.4%) | 75 % | 43 |
| Grain | Abbey Malt Weyermann | 0.07 kg (3.4%) | 75 % | 45 |
| Grain | Strzegom Karmel 150 | 0.08 kg (3.9%) | 75 % | 150 |
| Grain | Weyermann - Dehusked Carafa III | 0.05 kg (2.4%) | 70 % | 1024 |
| Grain | Caramunich® typ I | 0.05 kg (2.4%) | 73 % | 80 |
| Grain | Strzegom Karmel 300 | 0.01 kg (0.5%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 9 g | 60 min | 12 % |