Mild

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **15**
- SRM **15.5**
- Style **Mild**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(76.8%)*	80 %	5
Grain	Brown Malt (British Chocolate)	0.25 kg *(7.7%)*	70 %	128
Grain	Castle Cafe	0.25 kg *(7.7%)*	75.5 %	480
Grain	Melanoiden Malt	0.1 kg *(3.1%)*	80 %	39
Grain	Strzegom Czekoladowy jasny	0.1 kg *(3.1%)*	68 %	400
Grain	Oats, Flaked	0.055 kg *(1.7%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	1000 ml	Fermentum Mobile