

# Mild Wiślany

- 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 %      |