Mild

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **18**
- SRM **17.1**
- Style **Mild**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.4 kg *(27.4%)*	80 %	4
Grain	Strzegom Wiedeński	0.4 kg *(27.4%)*	79 %	10
Grain	Monachijski	0.4 kg *(27.4%)*	80 %	16
Grain	Special B Malt	0.1 kg *(6.9%)*	65.2 %	315
Grain	Abbey Castle	0.1 kg *(6.9%)*	80 %	45
Grain	Weyermann - Chocolate Rye	0.03 kg *(2.1%)*	20 %	650
Grain	Jęczmień palony	0.028 kg *(1.9%)*	55 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	13 g	60 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	100 ml	White Labs