

## 13A. Dark Mild

---

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **21**
- SRM **16.7**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.32 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (86.2%)	81 %	6
Grain	Słód Heritage Crystal Malt - Simpsons Malt	0.35 kg (10.1%)	72 %	180
Grain	Carafa III	0.13 kg (3.7%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	2 g	Mash	60 min