

## another mild

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **18**
- SRM **12.9**
- 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 **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.1 kg (5.5%)	85 %	4
Grain	Pale Malt (2 Row) US	0.65 kg (35.5%)	79 %	4
Grain	Simpsons - Maris Otter	0.5 kg (27.3%)	81 %	6
Grain	Monachijski	0.35 kg (19.1%)	80 %	16
Grain	Amber Malt	0.05 kg (2.7%)	75 %	43
Grain	Strzegom Karmel 150	0.08 kg (4.4%)	75 %	150
Grain	Carared	0.05 kg (2.7%)	75 %	39
Grain	Briess - Dark Chocolate Malt	0.05 kg (2.7%)	60 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	18 g	40 min	4.5 %