

Majld

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **22.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **28 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|------|
| Grain | Simpsons - Maris Otter | 3.5 kg (75.2%) | 81 % | 6 |
| Grain | Crystal light SImpsons | 0.5 kg (10.7%) | 74 % | 113 |
| Grain | Carafa II Special | 0.265 kg (5.7%) | 70 % | 1100 |
| Grain | Crystal dark SImpsons | 0.24 kg (5.2%) | 72 % | 250 |
| Grain | Płatki owsiane | 0.15 kg (3.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|--------|
| Fining | Whirfloc | 2 g | Boil | 15 min |
| Other | Wyeast yeast nutrient | 3 g | Boil | 10 min |