

Mil(or)d

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **17**
- SRM **11.3**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.43 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **68 C**, Time **85 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **85 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Mild Malt | 3 kg (85.5%) | 80 % | 8 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (14.2%) | 72 % | 200 |
| Grain | Chocolate | 0.01 kg (0.3%) | 73 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 15 min |