

Mild

- Gravity **11.7 BLG**
- ABV ---
- IBU **15**
- SRM **16.8**

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 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Mild Malt | 3 kg (64.5%) | 80 % | 8 |
| Grain | Biscuit Malt | 0.5 kg (10.8%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (10.8%) | 75 % | 120 |
| Grain | Strzegom Czekoladowy jasny | 0.15 kg (3.2%) | 68 % | 900 |
| Grain | Strzegom Pszeniczny | 0.5 kg (10.8%) | 81 % | 6 |

Hops

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