

mild #2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **15**
- SRM **17.7**
- Style **Mild**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **0 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Maris Otter fawcett | 3.3 kg (69.5%) | 83 % | 6 |
| Grain | Pszeniczny | 0.4 kg (8.4%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (6.3%) | 79 % | 45 |
| Grain | Brown Malt (British Chocolate) | 0.3 kg (6.3%) | 70 % | 128 |
| Grain | Caraaroma | 0.2 kg (4.2%) | 78 % | 400 |
| Grain | Caramel chateau castle malting | 0.1 kg (2.1%) | 75 % | 150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (3.2%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 7 g | 60 min | 11 % |
| Boil | Fuggles | 20 g | 20 min | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Pszeniczny czekoladowy po 90min zacierania.
Dec 8, 2022, 9:36 AM