

## Mild

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **20**
- SRM **26.7**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (62.5%)	80 %	7
Grain	Briess - Chocolate Malt	0.3 kg (12.5%)	60 %	690
Grain	Brown Malt (British Chocolate)	0.4 kg (16.7%)	70 %	128
Grain	Caramel/Crystal Malt - 120L	0.2 kg (8.3%)	72 %	236

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	7 %
Boil	Golding	15 g	15 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar