

Mild

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **9.9**
- 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 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Kraków_Pilzneński	1.5 kg (38%)	81 %	4
Grain	Kraków_Monachijski	0.5 kg (12.7%)	80 %	16
Grain	Kraków_Karmelowy Jasny 30EBC	0.25 kg (6.3%)	75 %	30
Grain	Kraków_Weyermann - Carapils	0.85 kg (21.5%)	78 %	4
Grain	Kraków_Abbey Castle	0.8 kg (20.3%)	80 %	45
Grain	Kraków_Jęczmień palony	0.05 kg (1.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kraków_East Kent Goldings	25 g	60 min	5.1 %
Aroma (end of boil)	Kraków_Fuggles	20 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1968 London ESB Ale	Ale	Liquid	200 ml	Wyeast