

## Mild

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **10.4**
- 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 **12.8 liter(s)**
- Total mash volume **17 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- 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	Kraków_Pilzneński	2 kg (47.1%)	81 %	4
Grain	Kraków_Biscuit Malt	0.3 kg (7.1%)	79 %	45
Grain	Kraków_Karmelowy Jasny 30EBC	0.25 kg (5.9%)	75 %	30
Grain	Kraków_Weyermann - Carapils	0.85 kg (20%)	78 %	4
Grain	Kraków_Abbey Castle	0.8 kg (18.8%)	80 %	45
Grain	Kraków_Jęczmień palony	0.05 kg (1.2%)	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