

Mild

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **25**
- SRM **14.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **53.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2.9 kg (67.1%) | 80 % | 7 |
| Grain | Simpsons - Crystal Dark | 0.38 kg (8.8%) | 74 % | 158 |
| Grain | Biscuit Malt | 0.29 kg (6.7%) | 79 % | 45 |
| Grain | Pszeniczny | 0.29 kg (6.7%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.19 kg (4.4%) | 80 % | 2 |
| Grain | Fawcett - Brown | 0.15 kg (3.5%) | 72 % | 180 |
| Grain | Strzegom Czekoladowy ciemny | 0.07 kg (1.6%) | 68 % | 1200 |
| Grain | Briess - Roasted Barley | 0.05 kg (1.2%) | 55 % | 591 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 7.8 % |
| Boil | Lubelski | 40 g | 15 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------------|-------------|---------------|-------------------|
| WLP008 - East Coast Ale Yeast | Ale | Liquid | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Water Agent | CaCl2 | 7 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Mash | 10 min |