

## Mild

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **20**
- SRM **14.6**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **69 C**, Time **150 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **150 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	0.9 kg (45%)	80 %	7
Grain	Strzegom Monachijski typ I	0.8 kg (40%)	79 %	16
Grain	Płatki owsiane	0.1 kg (5%)	60 %	3
Grain	Carafa III	0.05 kg (2.5%)	70 %	1034
Grain	Strzegom Czekoladowy jasny	0.075 kg (3.7%)	68 %	400
Grain	Biscuit Malt	0.075 kg (3.7%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.7 %
Boil	Fuggles	16 g	15 min	4.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	80 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlflocT	2 g	Boil	1 min
Water Agent	Łuska ryżowa	50 g	Mash	180 min
Water Agent	Kwas mlekowy	2 g	Mash	30 min
Do wody do wysładzania - 2ml/12l				