

## MILD ALE

---

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **17**
- SRM **13.5**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (78.9%)	85 %	7
Grain	Weyermann - Caraaroma	0.5 kg (13.2%)	78 %	400
Grain	Płatki żytnie	0.3 kg (7.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	5 %
Boil	Fuggles	30 g	15 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	20 min