

mild z dzikim ryżem

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **26**
- SRM **17.7**
- Style **Mild**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (73.4%)	80 %	5
Grain	dziki ryz	0.25 kg (11.5%)	70 %	0
Grain	Caraaroma	0.1 kg (4.6%)	78 %	400
Grain	crystal I - Fawcett	0.15 kg (6.9%)	72 %	165
Grain	Fawcett - Pszeniczny Czekoladowy	0.08 kg (3.7%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	12 %
Aroma (end of boil)	East Kent Goldings	15 g	10 min	4.5 %