

MildId

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **11.6**
- Style **Mild**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

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

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Bursztynowy | 0.25 kg (4.3%) | 70 % | 49 |
| Grain | Viking Pale Ale malt | 5 kg (87%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.25 kg (4.3%) | 75 % | 100 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (4.3%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 26 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|---------|------------|
| us-05 | Ale | Dry | 11.88 g | fermentis |