

MIŚ KOLABOR - MILD

- Gravity **27 BLG**
- ABV ---
- IBU **55**
- SRM **7.2**
- Style **Mild**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **41.3 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 11.8 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------|--------|----------|------------|
| First Wort | East Kent Goldings | 60 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 60 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 70 g | 20 min | 5.1 % |
| Boil | East Kent Goldings | 60 g | 10 min | 5.1 % |
| Dry Hop | East Kent Goldings | 50 g | 7 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |