

# XXX mild ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **20.4**
- Style **Mild**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	45
Grain	Strzegom Karmel 150	0.25 kg (4.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %