

XXX mild ale

- 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 % |