

#048 Mild

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **14**
- SRM **15.1**
- Style **Mild**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Maris Otter	2.4 kg (80%)	81 %	5
Grain	Fawcett - Dark Crystal	0.4 kg (13.3%)	71 %	220
Grain	Fawcett - Pale Chocolate	0.2 kg (6.7%)	71 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.7 %
Boil	East Kent Goldings	15 g	5 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min

Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min
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