

## Mild 2

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **20.7**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **7.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	1.1 kg (44.9%)	80 %	4
Grain	Viking Malt Monachijski	1 kg (40.8%)	78 %	16
Grain	Viking Malt Karmelowy 300	0.25 kg (10.2%)	73 %	300
Grain	Weyermann Czekoladowy	0.1 kg (4.1%)	65 %	1050

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle 2019	15 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale