Mild

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **17**
- SRM **15.5**
- Style **Mild**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.51 kg *(29.9%)*	80 %	5
Grain	Płatki owsiane	0.2 kg *(11.7%)*	60 %	3
Grain	Brown Malt (British Chocolate)	0.085 kg *(5%)*	70 %	150
Grain	Briess - Chocolate Malt	0.085 kg *(5%)*	60 %	550
Grain	Special W	0.085 kg *(5%)*	80 %	280
Grain	Strzegom Wiedeński	0.74 kg *(43.4%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles'20	10 g	60 min	4.7 %
Boil	Fuggles'20	10 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	800 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	50 g	Mash	60 min
Water Agent	Chlorek wapnia	1.8 g	Mash	60 min
Water Agent	Kwas fosforowy	1.5 g	Mash	15 min
1.5ml/10l wody do wysładzania.				