Dark mild

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **18**
- SRM **22.2**
- Style **Mild**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(58.8%)*	80 %	7
Grain	Monachijski	1 kg *(14.7%)*	80 %	16
Grain	Oats, Flaked	0.5 kg *(7.4%)*	80 %	2
Grain	Carafa III	0.5 kg *(7.4%)*	70 %	1034
Grain	Brown Malt (British Chocolate)	0.5 kg *(7.4%)*	70 %	128
Grain	Caramel/Crystal Malt - 40L	0.3 kg *(4.4%)*	74 %	79

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	pilgrim	30 g	30 min	11 %

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