

Bitewne golden ale

- Gravity **10.5 BLG**
- ABV ---
- IBU **34**
- SRM **4.8**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (84.2%)	80 %	5
Grain	Carahell	0.2 kg (5.3%)	77 %	26
Grain	Weyermann - Carapils	0.4 kg (10.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	14.3 %
Boil	Minstrel	10 g	20 min	4.9 %
Boil	Challenger	10 g	20 min	7 %
Boil	East Kent Goldings	10 g	20 min	5.1 %
Boil	Minstrel	10 g	2 min	4.9 %
Boil	Challenger	10 g	2 min	7 %
Boil	East Kent Goldings	10 g	2 min	5.1 %
Dry Hop	Minstrel	10 g	3 day(s)	4.9 %
Dry Hop	Challenger	10 g	3 day(s)	7 %

Dry Hop	East Kent Goldings	10 g	3 day(s)	5.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis