

# British Gold

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	2 kg (32.5%)	80.5 %	6
Grain	Simpsons - Golden Promise	0.7 kg (11.4%)	81 %	4
Grain	Viking Pale Ale malt	1.7 kg (27.6%)	80 %	5
Grain	Fawcett- Maris Otter	0.5 kg (8.1%)	81 %	6
Grain	Strzegom Wiedeński	0.75 kg (12.2%)	79 %	9
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	5.8 %
Boil	Challenger	35 g	20 min	5.8 %
Whirlpool	Challenger	15 g	0 min	5.8 %
Whirlpool	Citra	15 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew london ESB	Ale	Dry	11 g	lalbrew