

# BRITISH GOLDEN ALE POLSKIE CHMIELE

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.9**

## 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 **12 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (51.3%)	82 %	4
Grain	Viking Golden ale	2 kg (34.2%)	80 %	14
Grain	Viking Wheat Malt	0.6 kg (10.3%)	83 %	5
Sugar	Cukier	0.25 kg (4.3%)	90 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	40 g	60 min	7 %
Aroma (end of boil)	Rody Hodowlane 2/20	20 g	10 min	9.3 %
Whirlpool	Rody Hodowlane 2/20	40 g	0 min	9.3 %
Dry Hop	Rody Hodowlane 2/20	140 g	5 day(s)	9.3 %
Dry Hop	Sybilla	20 g	5 day(s)	7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	10 min