

# Golden Ale 2023

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.8**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.6 kg (92%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.2 kg (4%)  | 81 %  | 6   |
| Grain | Monachijski         | 0.2 kg (4%)  | 80 %  | 16  |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Challenger  | 20 g   | 60 min   | 7 %        |
| Boil      | Sorachi Ace | 20 g   | 10 min   | 10 %       |
| Dry Hop   | Citra       | 30 g   | 0 day(s) | 8.3 %      |
| Whirlpool | Galaxy      | 25 g   | 0 min    | 15 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |