

# Golden Ale a'la Doris '30

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (93.3%)	81 %	4
Grain	Weyermann - Carapils	0.18 kg (6.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	5 min	13.1 %